



GHYLL VALLEY WHITE

Sussex, The United Kingdom

Highweald Wine Estate



www.highwealdwine.com

Method & Production

Manual harvest of the grapes. Gentle press cycle. Fermentation in tank and barrel using selected yeasts. All components kept separate until blending. Cold stabilised and filtered. Minimum three months bottle refinement before release.

Tasting Notes

A harmonious blend of Bacchus, Chardonnay, and Pinot Gris. With delicate aromas of white peach, elderflower, and blossom, this wine offers a dry and refreshing palate, brimming with bright acidity.

Food Matching

Salads, Spring vegetables, shellfish or chicken.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
HI0524	Ghyll Valley White	Bacchus: 72% Chardonnay: 18% Pinot Gris: 10%	NV	11.5%	Cork	6X0.75lt	No	No	Yes	No