



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 |