



# HOUSE OF TOWNEND

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## Bolney Pinot Gris 2017

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<b>Usual Price</b>	£25.49
<b>Discount Price (inc. VAT)</b>	£18.75
<b>Code</b>	BOLN030

From award winning Bolney Estate this wine shows just how good Pinot Gris can be in the UK. The first English still wine to be served at Wimbledon!

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### **Tasting Notes:**

Medium-bodied and smooth, with succulent pear aromas, citrus and honeysuckle at the fore. A good, fruitforward finish met with beautifully balanced acidity

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Specification	
<b>Vinification</b>	50% of the hand-picked Pinot Gris grapes were crush-destemmed, and 50% whole-bunch pressed. The grape juice underwent cool fermentation in stainless steel tanks for approximately 14 days. Careful winemaking has ensured the retention of floral and fruity aromas.
<b>ABV</b>	11.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	England
<b>Region</b>	Sussex
<b>Area</b>	West Sussex
<b>Sub Area</b>	Bolney
<b>Type</b>	White Wine
<b>Grapes</b>	Pinot Gris
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2017
<b>Style</b>	Dry
<b>Body</b>	Zesty, zingy and refreshing
<b>Producer</b>	Bolney Wine Estate
<b>Producer Overview</b>	Bolney Wine Estate is one of the longest established English vineyards and has been making award-winning English wines at its Sussex estate for over 35 years. The sandstone soils are some of the best in the country, providing the ideal setting to grow vines. The Bolney Wine Estate is a haven for wildlife, and through its traditional production methods and cultural practices, avidly promotes and maintains soil health, fertility and stability in its vineyards.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	Perfectly complements shellfish, sushi and delicate Asian dishes. Also good with cheddar and bresaola.
<b>Press Comments</b>	SILVER - Wine GB Awards 2020 , SILVER - Decanter World Wine Awards 2020