Sharpham Estate Pinot Noir 2022

SHA0052022

Sandridge Barton (formerly Sharpham Vineyard) — Devon, Great Britain

High quality fruit combined with cold masceration deliver a wine with excellent purity.

Vintage

Tim Atkin Points

Production

The cleanest fruit is cold macerated for 3 days prior to the fermentation which lasts about a week. The resulting wine then soaks on the skins for a further week before being transferred to a specialist room in order to go through a full malolactic fermentation prior to 8 months in second fill French oak barrels before bottling.

Tasting note

Bursting with cherry fruit aromas this is pretty Pinot Noir. The palate is light yet supple, packed with juicy red fruits. Tannis are softened by time in oak and add gentle spice to this excellent Pinot.

Food Match

Can hold up to lean red meat or drinks well with simple pizza and pasta.

ABV:
11.00%

Case/Bottle Size:
12x 75cl

Closure:
Screwcap

Category:
Sustainable

Appellation:
Lake County Ava

Winemaker:
Duncan Shwab

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
5034616970124