Sharpham Estate Little Bee Wild Ferment Pinot Gris [Orange Wine] 2023

SHA0252023

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

From the banks of the River Dart where Pinot Gris thrives in a relatively warm microclimate. Essentially a natural wine, the juice spends 3 weeks on skins before wild fermentation. An exciting wine which highlights the potential for England to develop its own distinctive styles of classic varietals.

Production

The grapes were hand harvested in October before being removed from the stems and crushed. We let the juice soak in contact with the skins for three to four weeks to extract some flavour, colour and tannin before transferring the free run juice into stainless steel where we waited for the fermentation to take place naturally by relying upon wild yeasts.

Tasting note

The nose has vibrant notes of nectarine, green citrus and fennel. The palate is bursting with sour stone fruit and it shows taught, pithy grapefruit like texture with a touch of spice and gentle tannins. The finish is clean and refreshing.

Food Match

A great pairing with fresh grilled fish, crab or as an aperitif or aromatic Asian dishes.

ABV:
10.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Wine Of England

Winemaker:
Duncan Shwab

Grape Varieties:
Pinot Gris 100%

Suitable for:
Vegan

Bottle Barcode:
5034616000050