Sharpham Figgie Daniel Col Fondo 2023

SHA0122023

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

An energetic wine with a subtle spritz. This wine is unfiltered and unfined and contains the lees in the bottle. Col Fondo means 'with the bottom' in Italian referring to the lees sediment. This is the historical method used for Prosecco before the Martinotti method (Charmat) gained prevalence. Sharpham's wine may be different but echoes the resurgence of this style in Italy.

Vintage

Tim Atkin Points

Production

This is a bright and lively English sparkling wine. Unlike the traditional method used for most English fizz, Col Fondo is a Sparkling wine made with a second fermentation at lower pressure and importantly, it is not disgorged. That means it is cloudy, yeasty and given Sharpham's low intervention philosophy, the style in general is geared towards the natural wine audience. The juice is left to settle for 36 hours before racking into stainless steel for fermentation. Malolactic conversion occurs naturally, which helps tame the high acidity. Seven months of lees ageing in tank gives a little more texture and complexity. Before bottling the fine lees is agitated and a small addition of 8g/L added. A small secondary ferment occurs in bottle. giving a slight spritz and creamy mouthfeel.

Tasting note

This wine is light, spritz with sour pineapple, lemon rind, elderflower and yeasty characters. We recommend a gentle shake before serving to distribute the sediment.

Food Match

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Natural/Sustainable

Appellation:
WO Stellenbosch

Winemaker:
Duncan Shwab

Grape Varieties:
Madeleine Angevine 100%

Suitable for:
Vegan

Bottle Barcode:
5034616970070