

## Furleigh Estate Bacchus Fumé



**classic English | grape maceration | subtle oak**

*“The Bacchus grape is increasingly being used to make classic English wine. After destemming we macerate our Bacchus grapes for a couple of hours in the press. This brings out their amazing English hedgerow flavours - elderflower, cut grass, crushed nettles. The resulting wine has crisp acidity, delicate flavours and a zing that makes you want to dance”*

**Rebecca Hansford & Ian Edwards (winemaker)**

**English Wine (PDO)**

**Salway Ash, Bridport, Dorset, SW England, UK**

*(Protected Designated Origin) wine produced only from grapes grown in England*

**90% Bacchus /10% Chardonnay**

**American oak barriques:** partial 6 months

**Closure:** screwcap - Sparflex

**Suitability:** vegetarian & vegan friendly

**Serving temp:** 8°C **Ideal drinking:** within 2 years

**Technical Analysis:** 12% alcohol 5.8g/l residual sugar  
7.6g/l (TA) acidity 3.52 pH

**aromatic | tropical fruit | vanilla**

A brilliantly food-friendly, aromatic dry white wine with hints of tropical fruit. Star-bright medium lemon with good legs. Ripe stone fruits of peach and nectarine mingle with passion-flower and lime-blossom alongside kiwifruit and exotic mandarin. Tropical fruits explode on the palate including pineapple, mango and guava with a touch of lime zest and gooseberry fool. Very subtle oak integration gives a hint of vanilla and coconut on the finish. It has a slightly richer, creamy mouthfeel and well-balanced acidity with lingering flavours that pack quite a fruity punch.

### Furleigh Estate

is family owned and run and we work hard on every aspect, with the help of our small team, to achieve our carefully managed, annual production of top quality, premium sparkling and still wines. Everything we produce is from our own vineyards and made in our own, purpose-built winery. We hope the wines we create are an expression of their careful, patient handling and our Thorncombe Sands terroir, encapsulating the beautiful, sunny, West Dorset countryside, just 5 miles from The Jurassic Coast, World Heritage Site.



### **Location & Vineyards: Salway Ash, Bridport, Dorset, SW England**

total 16 ha - 8ha at Furleigh, around the winery and 8ha off Hingsden Lane – 1 mile away

**Vines:** planted 2005 & 2006

**Soils:** Thorncombe Sand – green sand, sedimentary sandstone, dating from the Early Jurassic Period, giving free draining, sandy, loamy soils.

**Climate:** Climate mild, early spring, late autumn, long, sunny growing season, suited to slow ripening, low, lying sites protected from any rare, severe frosts.

**Weather conditions in 2018:** The year started with wet conditions and the ‘beast from the east’ bringing snow and frosty conditions. Fortunately the vines were still in their dormant stage at this time so not affected by the cold weather. There then followed a warm spring and then unprecedented prolonged heat during the summer. Flowering conditions at the end of June were perfect meaning the potential crop was large. Warm ripening conditions continued into September leading to a huge harvest of perfectly ripe fruit. A ‘Once-in-a-Lifetime’ vintage indeed.

**Cultivation:** VSP (vertical shoot position) trellising to help protect against wildlife and give easier access to the vines. Full natural ground cover to prevent soil erosion. Tunnel sprayer for careful, regular protection against downy mildew. Winter pruning for bud restriction, leaf plucking after flowering.

**Yields:** average 4 tonnes c. 22hl/ha (vintage variation)

**Harvesting:** by hand in October - 20kg crates

### **Winemaking & Cellar Management**

Furleigh have their own purpose-built winery and temperature-controlled bottle store. Ian defines his winemaking as “a light-handed approach”, both in the vineyard and in the winery, supported with “the right, high-tech equipment”. His ethos revolves around the careful handling of the grapes at every stage, particularly using effective temperature control, to avoid inclusion of any bitter components and to manage the inherent, naturally high acidity. The aim is to minimise intervention to keep the natural balance of the wine, to encourage development of finesse in the mousse and maintain expression of terroir.

**De-stemmer:** Grapes are put through a de-stemmer to remove stems and gently break the skins

**Pre-fermentation:** The grapes are put into the Willmes pneumatic (balloon) press and left to macerate for two hours. This enables the delicate muscat-like flavours in the skins to be drawn out into the juice prior to pressing.

**Pressing:** Slow gentle pressing, then **cold settling** for 48 hours 11°deg, rack off clean juice.

**Fermentation:** Temperature-controlled fermentation (max 11°deg) using cultured yeasts, all in stainless steel tanks. No malolactic conversion.

**Blending:**

**Pre-bottling:** 6 months on average, in tank on lees, followed by **cold stabilisation** to precipitate tartrate crystals and **filtration** using Kieselgur, which also removes fatty acids, creating a smoother texture in the wine.



*We have a detailed Producer Profile available to trade customers. To request a copy, further information or to request images, please contact [lisa@furleighestate.co.uk](mailto:lisa@furleighestate.co.uk)*

