



NAME LOCATION INFO	Bubbly Bubbly Whinyard Rocks, New Radnor, Powys, Wales Whinyard Rocks is a small-scale low-intervention vineyard of 4000 vines across 3 acres	TECHNICAL Free SO2: 2 mg/l Total SO2: <5 mg/l Acidity: 5.9 g/l Residual sugar: <1.0 g/l Bottles produced: 50
VINTAGE	2021	Lot number: L-20222
ALCOHOL	9% VOL	CLOSURE
GRAPES	100% Phoenix	Cork and cage
REGION	Radnorshire, Mid Wales	

TASTING NOTE

Traditional Method Sparkling Wine. Palest straw in colour. An electric zing of freshly cut elderflower meets a ripple of tropical fruit seamlessly swathed in bubbles. Bright and unabashed. Fresh, crisp and exhilarating. Inspired by the dazzling cascade of our local waterfall.

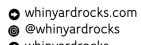
SERVE

Chilled at 8°C. Enjoy as an aperitif. Drink now to two years.

WINEMAKING

Phoenix was handpicked in mid-late October 2021 then crushed, destemmed and grapes immediately pressed. Juice settled for 48 hours and racked. Natural fermentation in steel and aged in tank on lees. Bottled by gravity with 'Liqueur de Tirage' followed by secondary fermentation in the bottle. Bottles were hand riddled and disgorged by hand with zero dosage.

Wild ferment with indigenous yeast No added sulphur No filtration No fining Suitable for vegans



whinyardrocks

