

## Salt Eire, Sugrue Sussex, England

|                      |                    |
|----------------------|--------------------|
| <b>Product code</b>  | SU12ZZWC           |
| <b>Grapes</b>        |                    |
| <b>Country</b>       | UNITED KINGDOM     |
| <b>ABV%</b>          | 12                 |
| <b>Case Size</b>     | 6                  |
| <b>Closure Style</b> | Cork               |
| <b>Producer</b>      | Sugrue South Downs |
| <b>Vintage</b>       | MV                 |



Vegan



Vegetarian

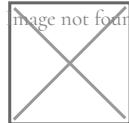


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## Tasting Notes

A beautifully creamy, yet refreshing Chardonnay, multi-dimensional and structured with oak - perfect for food pairing and mid-term cellaring. Displays a flinty, herbal character but elegantly smoothed by almond and ripe, honeyed apple.

## Winemaking

Solera system established in 2022 with exceptional ripeness levels in Chardonnay. 2022 aged in new & old barriques for 18 months, the 2023 in large, older barrels for 6 months, bottled after 2 years in cellar.

## Awards

16.5 points Jancis Robinson "A new chapter in English winemaking? Hugely distinctive! "