



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Bolney Estate Lychgate Red

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| <b>Price</b> | £19.69  |
| <b>Code</b>  | BOLN025 |

A medium-bodied dry red wine with lovely black fruit aromas, some earthiness and a hint of spice. Stylistically like a Cabernet Franc from the Loire.

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### Tasting Notes:

A medium-bodied dry red wine with lovely black fruit aromas, some earthiness and a hint of spice. The palate shows ripe blackcurrant and red berry flavours held together with good tannic structure.

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| Specification     |  |
|-------------------|--|
| Vinification      | The hand-picked Rondo grapes were crushed and destemmed, prior to fermentation. The juice was then fermented on the skins for 6 days at 23-25°C, enabling colour, flavour and tannin extraction. After pressing, the wine underwent malolactic fermentation in stainless steel tanks. It was aged for 9 months in stainless steel tanks and fined with potato proteins, prior to bottling.   |
| ABV               | 11.5%  |
| Size              | 75cl   |
| Drinking Window   | Drink now  |
| Country           | England  |
| Region            | Sussex   |
| Area              | West Sussex  |
| Sub Area          | Bolney   |
| Type              | Red Wine   |
| Grape Mix         | Rondo 85%, Regent 13% and Triomphe D'Alsace 2%   |
| Genres            | Vegan, Vegetarian  |
| Vintage           | 2020   |
| Body              | Elegant, refined and supple  |
| Producer          | Bolney Wine Estate   |
| Producer Overview | Bolney Wine Estate is one of the longest established English vineyards and has been making award-winning English wines at its Sussex estate for over 35 years. The sandstone soils are some of the best in the country, providing the ideal setting to grow vines. The Bolney Wine Estate is a haven for wildlife, and through its traditional production methods and cultural practices, avidly promotes and maintains soil health, fertility and stability in its vineyards. |
| Closure Type      | Cork   |
| Food Matches      | Try with roasted pork or poultry in a tomato or herb sauce.  |
| Press Comments    | 2015 – Bronze, UKVA English & Welsh Wine of the Year Competition – 2013 vintage 2014 – Silver, UKVA English & Welsh Wine of the Year Competition – 2011 vintage 2014 – Bronze, International Wine & Spirit Competition – 2011 vintage  |