HOUSE OF TOWNEND

Sharpham Dart Valley Reserve

Price	£15.65
Code	SHAR055

This off-dry and ever popular wine has a light, fresh character achieved by carefully blending the different grape varieties and partially ageing in American oak. This wine makes for ideal early drinking. Very much the most affordable and best English dry white we stock.

Tasting Notes:

Pale lemon colour, fruit aromas with hints of vanilla, ripe fruit with balanced acidity, a touch of residual sugar and a hint of oak.



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Specification	
Vinification	The Sharpham Estate is farmed organically and the grapes for this crisply dry white are all hand picked, using small baskets to avoid bruising. At the winery the grapes are hand sorted, before pressing using pneumatic bladder presses, the juice then transferred into small steel tanks and fermented using the grapes natural yeasts. Fermentatioin takes around 28 days, with the intention to reserve a little residual sugar to balance the crisp acidity. The wine is then aged on lees and a Malolactic ferment takes place in early spring - once that is complete the wine rests before bottling in the early summer
ABV	10%
Size	75cl
Drinking Window	Drink now
Country	England
Region	Devon
Area	Dart Valley
Type	White Wine
Grape Mix	Bacchus, Madeleine Angevine, Chardonnay
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Zesty, zingy and refreshing
Producer	Sharpham Vineyard
Producer Overview	This thousand year old farm consists of five hundred acres owned by the Sharpham Trust.
Closure Type	Cork
Food Matches	Wonderful with pasta and chicken.
Press Comments	The 100 best value wines in UK, March 2024: 'From the banks of the River Dart in Devon, this wine is from the highly successful Sharpham Estate. Madeleine Angevine, which grows very successfully in England, together with a touch of Pinot Blanc provides a refreshing stone fruit flavour wine with zingy acidity. A great aperitif wine at only 11% abv'. Linda Simpson