



NAME Bubbly Bubbly

LOCATION Whinyard Rocks, New Radnor, Powys, Wales

INFO Whinyard Rocks is a small-scale low-intervention vineyard of 5600 vines across 3 acres

VINTAGE 2022

ALCOHOL 11% VOL

GRAPES 100% Phoenix

REGION Radnorshire, Mid Wales

TECHNICAL

Free SO₂: <2 mg/l

Total SO₂: <5 mg/l

Acidity: 7.7 g/l

Residual sugar: <1.0 g/l

Bottles produced: 100

Lot number: L-2022-5

CLOSURE

Cork and cage

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 2022 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. Regenerative viticulture, organic winemaking.

Wild ferment with indigenous yeast

No added sulphur

No filtration

No fining

Suitable for vegans

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