Surrey Gold

Winemakers: John Worontschak and Matthieu Elzinga

Tasting notes:

Deep lemon in colour with gold tints. A pronounced floral, honeysuckle and peach infused nose leads to a well-structured palate, with citrus and stone fruits. There is a pleasing flinty backbone to the wine and hints of spice on the finish.

Food matches:

- Spicy shredded duck
- Stir fried oyster mushrooms
- Blue cheese tartlets

Composition:

Fruit sourced from the lower slopes, with its sandy limestone and perfect for elegant, refreshing wines.

Vineyard:

With harvesting taking place in September and October, this ensures that the vineyard can fully benefit from the early autumn sun.

Winemaking:

Very clear juice, fermented at a low temperature to obtain maximum fruit characteristics from the grapes. The residual sugar level of the wine means that it is medium-dry in style.

Technical information:

Alcohol 11% vol 75cl
Residual sugar 16 g/l

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