



Severn Vale 2022

A juicy, elegant vintage

Blend:

63% Bacchus

- 45% “Rich whole bunch”
 - Harvested 4th October
 - Post press results:
 - 83 Oe, 9.67 g/L TA, pH 3.06
 - 3 weeks on lees
- 18% “Early whole bunch”
 - Harvested 21st September
 - Post press results
 - 76 Oe, 11.4 g/L TA, pH 2.9
 - 2 weeks on lees

35% Madeleine Angevine

- 25% “Light”
- 10% “Heavy”

2% Siegerrebe

- 70 hours skin contact



Bottles produced: 747 bottles

ABV: 11%

Sulphur: Bottled at 30ppm free

Vintage comments:

A great vintage. Drought-like conditions contributed massive flavour intensity & ripeness.

Some mildew, plus rain forced us to pick some Bacchus unfortunately early. The later pick, however, came in healthy with good harvest numbers.

Winemaker comments:

Another pivotal vintage as we changed our mindset from Severn Vale being a “Field blend”, to being a “Bacchus blend”. This particular vintage took a long time to come together, but came out well after all the attention. A particularly fleshy, and juicy vintage, with nice acidity to balance. Perhaps our favourite vintage to date.