

THE
BOLNEY
SUSSEX *Estate* ENGLAND



The Bolney Estate

This established star of the English wine scene saw its first 3 acres of commercial vineyard planted by owners Janet and Rodney Pratt back in 1972.

Since their daughter Samantha Linter took over as winemaker in 1990, Bolney has gone from strength to strength, expanding to 39 acres of vineyard and forging a reputation for impeccable quality, not just in sparkling wines but still expressions too, with Pinot Noir proving a particular strength.

Much may be made of the chalky parallels between Champagne and many of England's top vineyard sites, but Bolney shows off the merits of its free draining, heat retentive sandy loam and clay soil on the Sussex South Downs.

Alongside the steadily mounting accolades for its individual wines, Bolney's achievements were recognised when Sam was named IWSC UK Winemaker of the Year in 2012. The estate has also won several high profile listings, being poured at the Wimbledon Championships and in British Airways First Class.



Bolney Bubbly Brut NV

Alcohol: 12% ABV

Format: 75cl bottle

Blend: Chardonnay/Müller-Thurgau

Tasting note: A simple, light and refreshing vintage sparkling wine. Very easy to drink with a lovely elderflower creaminess.



Bolney Cuvée Rosé 2013

Alcohol: 12% ABV

Format: 75cl bottle

Blend: 100% Pinot Noir,

Tasting note:

Seriously sophisticated, traditional method vintage sparkling wine. This has flavours of light cherry and toasted brioche, simple and well balanced. The smooth and full-bodied palate comes from 18 months lees ageing.



Bolney Blanc de Blancs 2010

Alcohol: 12% ABV

Format: 75cl bottle

Blend: 100% Chardonnay

Tasting note: Made in the traditional method with two and a half years lees ageing for added depth of flavour. Smooth and full-bodied, it has delicious yeasty undertones complemented by fresh citrus notes.

