



The Bolney Estate

This star of the English wine scene saw its first 3 acres of commercial vineyard planted by owners Janet and Rodney Pratt back in 1972. Nearly half a century later, Bolney is thriving as one of the category's longest established, most highly regarded names.

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 that characterise this edge of 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. 2017 saw Bolney shine out among increasingly strong domestic competition, being named Winery of the Year at the UK Wine Awards.





Bolney Estate also produces an award-winning range of still wines. Please ask for further details of current releases.



Bolney Blanc de Blancs 2016

Alcohol: 12.5% ABV

Format: 75cl bottle

Blend: 100% Chardonnay

Time on lees: 16 months

Residual sugar: 4.1g/l

Total acidity: 7.0g/l

Tasting note: Made in the traditional method, this wine shows elegant citrus and hazelnut aromas complemented by a smooth texture, gentle fruit and creamy finish.

Food pairing: Great as an aperitif, alternatively serve with shellfish, seafood, poultry, pork or strong cheeses.



Bolney Blanc de Noirs 2015

Alcohol: 13.0% ABV

Format: 75cl bottle

Blend: 95% Pinot Noir, 5% Pinot Meunier

Time on lees: 15 months

Residual sugar: 6.0g/l

Total acidity: 6.9g/l

Tasting note: Lots of stone fruit character with additional notes of honey and pear, this stylish vintage offers a good balance of sweetness and acidity with lovely length.

Food pairing: Delicious with salmon, white fish and herbed or cheddar cheeses.



Bolney Cuvée Rosé 2016

Alcohol: 12.5% ABV

Format: 75cl bottle

Blend: 100% Pinot Noir

Time on lees: 32 months

Residual sugar: 12.0g/l

Total acidity: 8.5g/l

Tasting note: Seriously sophisticated, this wine offers a tightly beaded mousse and aromas of raspberry, strawberry with just a touch of yeast. Subtle, savoury undertones add complexity on the palate.

Food pairing: Delicious with fish, cheese and some red berry desserts.



Bolney Bubbly Brut NV

Alcohol: 12.5% ABV

Format: 75cl bottle

Blend: 35% Müller-Thurgau, 30% Chardonnay, 30% Reichensteiner, 5% others

Time on lees: 12 months

Residual sugar: 9.0g/l

Total acidity: 8.9g/l

Tasting note: Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower to finish with just a hint of sweetness.

Food pairing: Ideal as an aperitif, alternatively serve with oily fish, smoked mackerel pâté or chicken risotto.



Bolney Classic Cuvée 2013

Alcohol: 10.5% ABV

Format: 75cl bottle

Blend: 55% Chardonnay, 43% Pinot Noir, 2% Pinot Meunier

Time on lees: 36 months

Residual sugar: 11.0g/l

Total acidity: 13.0g/l

Tasting note: Zesty apple and citrus fruit meet enticing floral and brioche notes to create this fresh wine with a vibrant finish.

Food pairing: A very refreshing aperitif or pair with oily fish dishes such as seared tuna or salmon en croûte.

