



MEOPHAMS OAKMEAD WHITE 2019

GRAPE VARIETIES

54% MADELEINE ANGEVINE
46% REICHENSTEINER

TASTING NOTES

MADELEINE ANGEVINE AND REICHENSTEINER ARE LIGHTLY PRESSED AND BLENDED TO PRODUCE THIS CLEAN AND REFRESHINGLY CRISP WHITE WINE. AN EXPRESSIVE WINE, PACKED WITH AROMAS OF WHITE STONE FRUIT AND RED APPLE, FOLLOWED BY WHITE PEACH AND GRAPEFRUIT ON THE PALETTE. BRIGHT WHITE IN COLOUR, THIS WINE HAS A WELL-BALANCED ENGLISH ACIDITY AND A SOFT, YET LENGTHY FINISH.

SERVING SUGGESTION

- GRILLED CHICKEN WITH LIME BLACK-EYED BEAN SALAD & GUACAMOLE.
- ROAST SALMON WITH RYE, HORSERADISH CRUMBLE AND KALE SALSA VERDE.
- CHILLI PRAWN LINGUINE WITH TOMATOES AND FETA.

TECHNICAL ANALYSIS

ALCOHOL (ABV)	11.5%
RESIDUAL SUGAR	3.7 G/L
TOTAL ACIDITY	7.1 G/L
PH	3.15
UNITS	8.6
VOLUME	75CL
CLOSURE	CAP

AWARDS

WINE GB AWARDS BRONZE 2020

WINEMAKER

POPPY SEELEY



MEOPHAM VALLEY VINEYARD, MEOPHAM GREEN, WROTHAM RD, MEOPHAM, KENT, DA13 0PY



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MEOPHAMVALLEYVINEYARD



MEOPHAMS RIDGE LANE 2022

GRAPE VARIETIES

- 40% PINOT GRIS
- 30% CHARDONNAY
- 30% MADELEINE ANGEVINE

TASTING NOTES

A LUXURIOUS AND VIBRANT WHITE WINE CRAFTED FROM CHARDONNAY, PINOT GRIS AND MADELEINE ANGEVINE. PALE GOLD IN COLOUR, WITH AN ALLURING FLORAL CHARACTER OF CITRUS BLOSSOM, WHITE FLOWERS AND A HINT OF GRASSY MEADOWS. ON THE PALATE, LAYERS OF ZESTY LEMON AND RIPE PEACH LEAD TO A MOUTH-WATERING STONE FRUIT INTENSITY, BALANCED WITH A MINERAL EDGE. A SOFT AND OPULENT CREAMINESS SUPPORTS THE RACY ACIDITY, RIGHT THROUGH TO A LENGTHY HONEYSUCKLE FINISH.

SERVING SUGGESTION

- LEMON ROAST CHICKEN WITH CHORIZO STUFFING.
- MISO RAMEN WITH CHILI GLAZED SALMON.
- SPICY CLAM & PORK PAELLA.

TECHNICAL ANALYSIS

ALCOHOL (ABV)	13%
RESIDUAL SUGAR	2.9 G/L
TOTAL ACIDITY	7.5 G/L
PH	3.16
UNITS	9.8
VOLUME	75CL
CLOSURE	SCREW CAP

WINEMAKER

NICK LANE



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MEOPHAMS UNION RED LIMITED EDITION

GRAPE VARIETIES

- 38% PINOT NOIR
- 32% REGENT
- 15% TRIOMPHE
- 15% LÉON MILLOT

TASTING NOTES

EXPERTLY CRAFTED FROM PINOT NOIR, REGENT, TRIOMPHE AND LÉON MILLOT, THIS BLEND HAS BEEN AGED IN OAK BARRELS FOR 9 MONTHS, RESULTING IN A VIBRANT AND SMOOTH RED WINE. DEEP RUBY IN COLOUR, BURSTING WITH AROMAS OF BLACKBERRY, RIPE CHERRIES WITH SUBTLE HINTS OF SPICE AND SMOKINESS. RICH BRAMBLE FRUIT WITH DARK ROASTED COFFEE, LEAD TO A VELVETY MOUTHFEEL, SILKY SOFT TANNINS, PLUMMY FRUITS AND A HINT OF WARMING OAK ON THE FINISH.

SERVING SUGGESTION

- BEEF BOURGUIGNON WITH CELERIAC MASH.
- VENISON SAUSAGE & CHESTNUT STEW.
- CHORIZO, PORK BELLY & CHICKPEA CASSEROLE.

TECHNICAL ANALYSIS

ALCOHOL (ABV)	11.5%
RESIDUAL SUGAR	2.8 g/L
TOTAL ACIDITY	5.7 g/L
PH	3.4
UNITS	8.6
VOLUME	75CL
CLOSURE	SCREW CAP

WINEMAKER

NICK LANE



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