

MEOPHAMS SERENITY ROSÉ 2022

GRAPE VARIETIES

70% Pinot Noir30% Reichensteiner

TASTING NOTES

AN EXOTIC AND SUMPTUOUS ROSÉ, CRAFTED FROM PINOT NOIR AND REICHENSTEINER. ROSE GOLD IN COLOUR, WITH AROMAS OF FLESHY STONE FRUITS, CRANBERRIES AND UNDERTONES OF ENGLISH HEDGEROWS. ON THE PALATE, BURSTING WITH FLAVOURS OF WILD STRAWBERRIES, RIPE SUMMER BERRIES AND A HINT OF RHUBARB. A REFRESHINGLY CRISP WINE, WITH A MOUTH-TINGLING ACIDITY, FOLLOWED BY A LENGTHY ZESTY FINISH.

SERVING SUGGESTION

- THAI GRILLED STEAK WITH BASIL STEAMED RICE.
- SAUSAGE CASSEROLE WITH GARLIC TOASTS.
- BARBECUED LAMB CHOPS WITH HERB SAUCE.

TECHNICAL ANALYSIS

ALCOHOL (ABV)	11.5%
RESIDUAL SUGAR	2.2 G/L
TOTAL ACIDITY	8.4 G/L
РH	3.34
Units	8.6
Vegan/Vegetarian	Yes
VOLUME	75cl
CLOSURE	SCREW CAP

WINEMAKER

NICK LANE



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



01474 325148 MEOPHAMS

INFO@MEOPHAMS.CO.UK

@MEOPHAMS



WWW.MEOPHAMS.CO.UK



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
Р Н	3.16
Units	9.8
VEGAN/VEGETARIAN	Yes
VOLUME	75cl
CLOSURE	SCREW CAP

WINEMAKER

NICK LANE

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



01474 325148 MEOPHAMS INFO@MEOPHAMS.CO.UK

WWW.MEOPHAMS.CO.UK





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
РH	3.4
Units	8.6
VEGAN/VEGETARIAN	YES
VOLUME	75cl
CLOSURE	SCREW CAP

WINEMAKER

NICK LANE



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



01474 325148 MEOPHAMS



INFO@MEOPHAMS.CO.UK

@MEOPHAMS

WWW.MEOPHAMS.CO.UK