



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

PIERS GREENWOOD



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



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