

Late Harvest Solaris, 2022

37.5cl / 10% Vol

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On the back of the hot summer of 2022, we left a further 689 vines of Solaris to ripen further. 28 days after harvesting our main Solaris crop, the berries turned a wonderful golden brown and started to dehydrate on the vine.

Resulting in a brix reading of 27! Or 115 Oechsle. This must was then fermented to 10% alcohol to retain some sweetness. Resulting in this luscious wine with a refreshing finish.

Country: England

Region: 100% Rowton

Grape: Solaris

Style: Late Harvest Dessert

pH: 3.08

Ta: 7.7g/l

Residual Sugar: approx. 150g/l

Alcohol: 10%

Bottle size: 37.5cl

Packed full of rich flavours; banana, peach & toffee but held together with a refreshing acidity. This dessert wine pairs perfectly with some Shropshire Blue cheese

Vintage report

2022 saw us craft our very first harvest from our vineyard. The weather was superb all year, with no frost damage in the late Spring, followed by good flowering weather and one of the hottest summers on record to ripen it all.

We were able to hang clean fruit to maximise sugars and flavours, creating this unique dessert wine.

