


Label	Name Vintage ABV	Status + Awards~	Type	Notes
	<b>King Richard</b> 2018  10.5%	PDO  Silver medal	Dry white still	<i>Pale lemon colour. Floral aroma of musk rose, jasmine and orange blossom. Exotic flavours of quince, soft ripe grapefruit and pear. Crisp and fruity with a mineral finish aided by a spicy aftertaste of ginger. Goes especially well with goat and cheddar cheese dishes, fish, pork, vegetable &amp; rice dishes</i>
	<b>Battle Royal</b> 2018  11%	PDO	Medium rosé still	<i>Good depth of colour. Aroma of damask rose and elderflower in an English hedgerow. Mouth watering taste of crushed strawberry mingling with red fruits and a lingering minerality on the aftertaste. Luscious and refreshing. Ideal accompaniment to charcuterie, gammon, shellfish, smoked salmon, vegetarian and rice dishes, also Indian delicacies especially Korma.</i>
	<b>Madeleine Angevine</b> 2018  11.5%	PDO	Dry White Still	<i>Pale lemon colour. Aroma of lemon sherbet, and quince. Flavour of pear, melon and lychee with a hint of ginger on the mineral aftertaste.  A good accompaniment to Parma ham, gammon, hard cheeses, tofu, crab, oily fish, fish curry, salads, and spicy Thai dishes</i>
	<b>Solaris</b> 2018  11%	PDO	Dry White Still	<i>Pale lime colour. Aroma of pineapple and pear tingled with elderflower. The ripe grapefruit flavour merges with white currant and gooseberry to give a crisp and refreshing wine with good minerality on the lingering finish. A perfect accompaniment to tofu, fish, poultry, tomato and potato dishes, salads &amp; soft cheeses</i>
	<b>Gundog</b> 2017  11%	Varietal wine	Very dry white still	<i>Clear, pale lemon colour. Aroma of asparagus and forest floor. Taste of ripe grapefruit with lime and a hint of sherbet. Tangy, giving a bite on the foretaste similar to a dry Riesling. Spicy notes of white pepper on a lingering aftertaste. A complex, musky wine that is crisp, refreshing and ideal with white fish.</i>
	<b>King Henry</b> 2017  12%	PDO	Red still	<i>Ruby red colour. Bouquet of red fruits, cherry &amp; damson. Dancing interplay of black cherry with damson. A Cabernet Franc like minerality, acidity and ripe tannins. Good length and tannin give a pleasant finish. Ideal with red meat, charcuterie, truffle and mushroom dishes and cheeses.</i>
	<b>War Horse</b> 2017  11.5%	PGI  Bronze medal	Red Still	<i>Organic grapes from Chevelswarde Organic Vineyard (Ref: D03M) in Leicestershire.  Ruby red colour. Flavour of red berry fruits and a hint of spice. A lingering finish with a hint of blackberry. A perfect accompaniment to game, red meats, tapas, blue cheese and dark chocolate. An English wine in the Beaujolais style.</i>

~ For more detail on the medals and trophies please see the awards page