

Walgate

Name Blanc 2023
Vintage 2023
Alcohol 11.14% vol.
Grape(s) 50% Ortega
 50% Auxerrois

Tasting Note

Bright, pale straw gold in appearance. On the nose, warm stone fruit with tropical notes and a touch of lychee. The palate has soft acidity: a textural white wine with generous mouthfeel.

Vinification

Whole bunches of Auxerrois and Ortega, direct pressed to Fiberglass and Oak Barrel (80:20). Wild ferment followed by long élevage. Bottled with minimal sulphur additions and without fining or filtration in September 2025.

Grape History

Auxerrois and Ortega both grown in Suffolk.

Serving

Serve chilled, 10 degrees Celsius.

Suitable for vegetarians/vegans: Yes

Technical

Free SO₂: 24 mg/l

Total SO₂: 58 mg/l

pH: 3.49

Acidity: 5.2 g/l

Additions: 20 mg/l SO₂ prior to bottling

Bottles produced: 4300 bottles

Lot number: L-2023-05

