



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
VEGAN/VEGETARIAN	YES
VOLUME	75CL
CLOSURE	SCREW CAP

AWARDS

WINE GB AWARDS BRONZE 2020

WINEMAKER

NICK LANE



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



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MEOPHAMVALLEYVINEYARD



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
PH	3.16
UNITS	9.8
VEGAN/VEGETARIAN	YES
VOLUME	75CL
CLOSURE	SCREW CAP

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MEOPHAMS SERENITY ROSÉ 2022

GRAPE VARIETIES

70% PINOT NOIR
30% 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
PH	3.34
UNITS	8.6
VEGAN/VEGETARIAN	YES
VOLUME	75CL
CLOSURE	SCREW CAP

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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
PH	3.4
UNITS	8.6
VEGAN/VEGETARIAN	YES
VOLUME	75CL
CLOSURE	SCREW CAP

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MEOPHAMS PHOENIX SPARKLING BRUT ROSÉ 2019

GRAPE VARIETIES

- 70% PINOT NOIR
- 30% REICHENSTEINER

TASTING NOTES

A LIVELY AND FLIRTATIOUS SPARKLING ROSÉ, CRAFTED FROM PINOT NOIR AND REICHENSTEINER. BEAUTIFUL PALE SALMON IN COLOUR, IT GLISTENS LIKE THE SUNSETS OVER OUR KENTISH VINEYARD. A SEDUCTIVELY FRAGRANT WINE, EXPRESSING AROMAS OF WILD STRAWBERRIES, RIPE CHERRY AND PEACH SKIN, WITH A HINT OF LUSH GRASSY ENGLISHNESS. THE PALATE SHOWS A GENEROUS FLUSH OF RED APPLE, RHUBARB AND LUSCIOUS STRAWBERRIES, WITH A SUBTLE CREAMINESS ON THE FINISH.

SERVING SUGGESTION

- TEMPURA LOBSTER WITH GINGER WATERMELON SAUCE AND CUCUMBER NAMASU SALAD.
- GRILLED LAMB CHOPS WITH TOMATO-BLACK OLIVE VINAIGRETTE.

TECHNICAL ANALYSIS

PRODUCTION	TRADITIONAL METHOD
PGI SCHEME	ENGLISH QUALITY SPARKLING WINE
TIME ON LEES	24 MONTHS
DOSAGE	10 G/L
ALCOHOL (ABV)	12%
RESIDUAL SUGAR	8.3 G/L
TOTAL ACIDITY	7.1 G/L
PH	3.05
VEGAN/VEGETARIAN	YES

AWARDS

GLASS OF BUBBLY AWARDS GOLD 2021
INTERNATIONAL WINE CHALLENGE SILVER 2022
LONDON WINE COMPETITION SILVER 2022
INDEPENDENT ENGLISH WINES AWARDS SILVER 2022

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MEOPHAMS SIGNATURE SPARKLING BRUT 2019

GRAPE VARIETIES

100% REICHENSTEINER

TASTING NOTES

AN EXQUISITE AND UNIQUE SPARKLING WINE, CRAFTED FROM 100% REICHENSTEINER GRAPES. WHITE GOLD IN COLOUR, IT EXPRESSES AROMAS OF LIVELY CITRUS AND RIPE GREEN APPLES, WHICH ENTICE YOU INTO A SOFT MOUSSE, BUBBLING WITH STONE FRUITS. A BRIGHT, FRUIT-DRIVEN PALATE WITH A PERSISTENT FRESHNESS OF ENGLISH ORCHARD FRUIT AND ZESTY CITRUS, WHICH MELLOWS TO A SILKY HONEYCOMB FINISH.

SERVING SUGGESTION

- SEARED SEA SCALLOPS WITH BRAISED LEEKS.
- BRAISED CHILE-SPICED SHORT RIBS WITH BLACK BEANS.
- POTATO CAKES WITH SMOKED SALMON AND CUCUMBER CHAMPAGNE EMULSION.

TECHNICAL ANALYSIS

PRODUCTION	TRADITIONAL METHOD
PGI SCHEME	ENGLISH QUALITY SPARKLING WINE
TIME ON LEES	24 MONTHS
DOSAGE	10 G/L
ALCOHOL (ABV)	12%
RESIDUAL SUGAR	10.9 G/L
TOTAL ACIDITY	7.4 G/L
PH	2.9
VEGAN/VEGETARIAN	YES

AWARDS

CLASS OF BUBBLY AWARDS SILVER 2021
INTERNATIONAL WINE CHALLENGE BRONZE 2022
LONDON WINE COMPETITION SILVER 2022
INDEPENDENT ENGLISH WINES AWARDS SILVER 2022

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MEOPHAMS PREMIERE SPARKLING BRUT 2019

GRAPE VARIETIES

60% CHARDONNAY
40% PINOT NOIR

TASTING NOTES

A CLASSIC BLEND OF CHARDONNAY AND PINOT NOIR THAT EXEMPLIFIES ENGLISH FINESSE AND BALANCE. PALE GOLD WITH A DELICATE MOUSSE, THIS TRADITIONAL METHOD BRUT HAS ALLURING AROMAS OF CRISP RED APPLES, ZESTY CITRUS AND GENTLE FLORAL NOTES. A VIBRANT, PRISTINE PALATE BOASTS CITRUS FRUITS, WITH SAVOURY NOTES OF BRIOCHE AND BAKED APPLE, FOLLOWED BY A SMOOTH ELEGANT FINISH.

SERVING SUGGESTION

- PRIME LAMB FILLET WITH RED CURRANTS AND THYME.
- SLOW-ROASTED KING SALMON WITH CREAMED CUCUMBERS.
- SAUTÉED DIVER SEA SCALLOPS, APPLE ENDIVE SALAD WITH CITRUS-RAISIN DRESSING.

TECHNICAL ANALYSIS

PRODUCTION	TRADITIONAL METHOD
PDO SCHEME	ENGLISH QUALITY SPARKLING WINE
TIME ON LEES	24 MONTHS
DOSAGE	7 G/L
ALCOHOL (ABV)	12%
RESIDUAL SUGAR	7.1 G/L
TOTAL ACIDITY	7.5 G/L
pH	2.98
VEGAN/VEGETARIAN	YES

AWARDS

GLASS OF BUBBLY AWARDS SILVER 2021
LONDON WINE COMPETITION SILVER 2022
INDEPENDENT ENGLISH WINES AWARDS SILVER 2022
WINE GB AWARDS SILVER 2022

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