

THE
OXFORD
WINE
COMPANY

Three Choirs Late Harvest, 37.5cl

£13.99

Vintage: 2014
Bottle Size: 37.5
Alcohol %: 10%
Country: England

Description: A medium sweet dessert wine made from Huxelrebe with distinct fresh grapefruit on the nose followed by ripe citrus fruits on the palate with honeyed notes and a long aromatic finish.

Cepages:

Group: England

Sub group:

Colour: Sweet

Closure: Cork

Producer: Three Choirs

Website:

Organic/Bio Status:

Food / cocktail match: Pairs well with cheeses, especially Stichelton (a blue cheese much like Stilton), Cheddar and Riseley, a delicious washed-rind cheese from Berkshire.

Food / cocktail recipe:

Press

Awards

Other Info: The Three Choirs Vineyard is England's leading and most awarded single estate vineyard. Great importance is put on keeping the vines healthy rather than having to treat disease with expensive chemicals. Cool climate viticulture is fast gaining a reputation for producing good quality wines at a good price. New Zealand is leading the way, with North America, Canada and England now following. Cool climate vineyards produce grapes with good fruit character and excellent aromatics. Low temperatures mean that the flavours do not boil away in



the vineyard, giving the winemaker better raw material to work with. The attraction of English wine is its delicate, fine, clean fruit flavours and every effort is made in the Three Choirs winery to maximise these qualities. The leading name in a growing area of wine production.