

## Here's three reasons to try our Bacchus:

1. **Inspired by the English countryside;** this is a Bacchus like no other with a hint of Kentish hedgerow – supported by a lot more depth and complexity.
2. **A growing trend** which all lovers of Kiwi-sauvignon, or crisp white wines, need to try.
3. **The new benchmark** Bacchus was created in 1933, but we believe this is the one of the most complex expressions ever, with a level of winemaking unparalleled in the UK.

*“A brand-new take on Bacchus”* is how our Head Winemaker, Fergus Elias, described his newest (and best) vintage of Liberty's Bacchus.

From grapes grown at the very top of our Hush Heath Estate, this is one of our most complex wines to make.

Fergus throws everything at it to create a style which has fantastic depth, a full mouth-feel and a spicy, mineral character. As with all Bacchus, there's a zippy, citrus vibrancy – but this has been mellowed by careful (5%) oak ageing and supported by an array of wild ferments.

His aim was to make a wine which is unmistakably English, but could rival the great still wines of Europe.

**BALFOUR**  
HUSH HEATH ESTATE



LIBERTY'S  
BACCHUS  
TASTING NOTES

TECHNICAL  
INFO

**Vintage**  
2022.

**Varieties**  
Bacchus.

**Closure**  
Cork (Diam 5)

**ABV**  
12%

**Titrateable acidity**  
7.3 g/l

**pH**  
2.90

**Region**  
Weald, Kent, South East  
England.

**Vineyard**  
Foxridge, Hush Heath Estate.  
East Sutton, Kent.

**Soil type**  
Wealden clay over Tunbridge  
Wells sand.

TASTING  
NOTES

**Appearance**  
Pale white gold with green  
highlights.

**Nose**  
An intense aromatic nose  
with hints of rose petal and  
citrus.

**Palate**  
Crisp apple, intense grassy  
and elderflower nose and a  
splash of rose and citrus  
spice. Delicious, bright  
acidity balanced by a smoky  
depth. An intense, bright  
aftertaste.

**Winemakers' food pairing**  
Fresh zippy acidity, and a  
bright floral character, pairs  
brilliantly with light summery  
dishes. Try this with  
asparagus, artichoke or light  
goat's cheeses.

Remember, what grows  
together, goes together –  
and this wine is at home with  
the fresh, fragrant flavours of  
the English countryside in  
summer.