

PLUMPTON

ESTATE

Charmat

Plumpton Estate

Plumpton College: the UK's Wine Centre of Excellence. Since 1989, we've been at the forefront of wine education, research, and production, shaping the next generation of industry leaders.

Produced from estate-grown grapes, this wine is crafted by Plumpton College's expert winemakers and viticulturalists, whilst teaching our degree students the skill of oenology. Our alumni now lead innovation and quality across the wine industry, from vineyard to bottle.

Production Note

A vibrant and distinctive blend featuring predominantly Reichensteiner, Chardonnay, and Ortega. Fermented in stainless steel at low temperatures to preserve its bright, fresh character, this wine showcases expressive fruit and crisp acidity. The Charmat blend base then undergoes a secondary fermentation in pressurised stainless steel tanks, resulting in a sparkling wine with a fresher, fruitier composition and lively effervescence.

Tasting Note

This crisp Charmat-method sparkling wine offers vibrant aromas of apple and citrus blossom, with a clean, fruity palate. Serve well chilled as an aperitif or with light salads, seafood or soft cheese.

Grape Varieties

Field Blend including Reichensteiner, Chardonnay, Pinot Noir & Ortega

Vintage: 2024
Closure: Diam Cork

Alcohol: 12%

Residual Sugar: 6 g/L
pH: 3.11

TA: 7.9 g/l

Suitable for Vegetarians & Vegans

winesales@plumpton.ac.uk
01273 890 454 ext.2348



Scan to visit
our website



PLUMPTON

ESTATE

White

Plumpton Estate

Plumpton College: the UK's Wine Centre of Excellence. Since 1989, we've been at the forefront of wine education, research, and production, shaping the next generation of industry leaders.

Produced from estate-grown grapes, this wine is crafted by Plumpton College's expert winemakers and viticulturalists, whilst teaching our degree students the skill of oenology. Our alumni now lead innovation and quality across the wine industry, from vineyard to bottle.

Production Note

A range of aromatic, vibrant and unique varieties; Ortega, Bacchus, and Regner, are handpicked and then fermented separately for over two weeks at cooler temperatures of 12–15°C, in stainless steel tanks with specially selected yeasts.

The Rock Lodge white blend was created after extensive blending trials involving Plumpton wine students, led by our expert team.

Tasting Note

A bright and well-rounded wine with notes of elderflower, grapefruit and lime peel. It pairs well with seafood canapes or Asian-inspired dishes.

Grape Varieties

Ortega (71%), Bacchus (17%), and Regner (12%)

Vintage: 2023

Alcohol: 11.0%

Closure: Screwcap

Residual Sugar: 2.1 g/L

TA: 6.1 g/l

pH: 3.19

Suitable for Vegetarians & Vegans

winesales@plumpton.ac.uk
01273 890 454 ext.2348

Scan to visit
our website

