

Lost in a Field

“Frolic” pét-nat 2021 - MAGNUM



The fruit

Madeleine Angevine	75%
Reichensteiner	8%
Schönburger	2%
Triomphe d'Alsace	4%
Cabernet Noir	4%
Rondo	2%
15 other heritage varieties	5%

Seyval Blanc, Frühburgunder, Ortega, Dornfelder, Solaris, Regent, Huxelrebe, Muller Thurgau, Pinot Noir, Pinot Meunier, Phoenix, Bacchus, Siegerrebe, Madeleine Sylvaner and Leon Millot.

1514 bottles and 404 magnums produced

The vineyards

1. Herefordshire planted 1973 10 acres

Madeleine Angevine, Reichensteiner, Huxelrebe, Muller Thurgau, Pinot Noir.

2. Hampshire, South planted 1978 0.75 acres

Reichensteiner, Seyval Blanc, Madeleine Angevine, Huxelrebe, Muller Thurgau, Pinot Noir., Pinot Meunier, Phoenix.

3. Kent planted 1991 25 acres

Madeleine Angevine, Reichensteiner, Triomphe d'Alsace, Leon Millot..

4. Devon planted 1993 1 acre

Bacchus, Huxelrebe, Reichensteiner, Ortega, Dornfelder, Siegerrebe, Seyval Blanc, Schönburger, Madeleine Angevine, Madeleine Sylvaner, Leon Millot. Triomphe d'Alsace

5. Powys, North Wales planted 2014 3 acres

Seyval Blanc, Madeleine Angevine, Rondo, Frühburgunder, Ortega, Dornfelder, Solaris, Regent,

6. East Sussex planted 2015 3.5 acres

Cabernet Noir, Savignac, Cabernet Blanc

7. Hampshire, North planted 2019 5 acres

Rondo

The vintage

2021 was a challenging year for growing wine grapes in Great Britain. A cool wet summer provided ideal conditions for powdery mildew and botrytis (not the noble kind) and only the most attentive and diligent work in the vineyard ensured a healthy crop. Labour shortages caused by both Brexit and the pandemic exacerbated the situation, leaving many producers short of people to carry out essential vineyard activities during the growing season, including harvest. In addition, increased demand for locally produced wine during lockdown meant that growers who usually sold part of their crop were keeping the fruit for their own brands, leading to limited supply and increased prices for grapes. Finally, wineries were waking up to the fact that aromatic heritage varieties are very well suited to the growing sectors of charmat (English "prosecco") as well as interesting table wine, putting additional pressure on the varieties we were looking to source. What a year to start!

How we made it

Fruit from our seven vineyards was hand picked between 1st and 14th October 2021, delivered to Off Beat Wines in Wiltshire and gently pressed in their vintage wooden Coquard basket press. The must was transferred to a 1900 litre tank where fermentation began after a week with wild yeasts. After ten days we dropped the temperature of the tank to encourage the wine to become tartrate stable, after which we racked the wine of its gross lees and tartrate crystals, which reduces the risk of the final wine gushing when opened. Fermentation continued slowly as temperatures dropped and the wine was bottled by hand on 12th January 2022 when the residual sugar was around 12 g/L which would hopefully ferment dry leaving a pressure of around 3 bar. We bottled the wine into 1514 bottles and 404 one and a half litre magnums. As temperatures rose in the Spring the wine continued to ferment, we tasted samples every month and decided that by early April the wine had successfully fermented and the flavours had transformed from raw juice to wine. April and May were then spent arranging labels and cartons ready for release on June 1st 2022, eight months to the day after the first grapes were picked.

How it tastes

Marmalade orange colour, glowing and slightly hazy like a lava lamp, when poured into the glass the foam is remarkable, pure white and persistent as bubble bath. Explosive aromas of tangerine party jelly - it smells fun! The palate is a riot of satsuma and citrus flavours, there's crabapple and rhubarb with a refreshing tang of kumquat and a juicy, pulpy, ripe mango texture, like drinking Opal Fruits washed down with Fanta.

"Summer in a glass" - Sean Burridge, Seven Cellars, Brighton

The numbers

Alcohol (ABV)	9.75% (10% on label)
pH	3.6.
Total acidity (TA)	6.4 g/L
Free Sulphur Dioxide (SO ₂)	2g/L
Total Sulphur Dioxide (SO ₂)	10g/L
Residual sugar (RS)	4.4 /L