Bacchus

Flint Vineyard

A vibrant, aromatic English white with zesty citrus, tropical fruit and a gently textured finish.

Country	England
Region	East Anglia
Grapes	100% Bacchus
Vintage	2025
Alcohol	11.5% ABV
Bottle size	750 ml
Style	Dry white, zesty and aromatic
Suitability	Vegan and vegetarian



Tasting note

Lime, kiwi and passionfruit lead into a juicy palate of melon and pear. A hint of spice adds interest, while lively acidity keeps the wine crisp and refreshing. Dry, expressive and lightly textured, with plenty of appeal for Sauvignon Blanc drinkers.

The producer

Founded in 2016 by winemaker Ben Witchell, Flint Vineyard is based in the Waveney Valley on the Norfolk-Suffolk border. Drawing on experience in England and France, Ben combines careful winemaking with experimentation, helping establish Flint as a pioneer of English Charmat-method sparkling wine.

Winemaking

Bacchus from Norfolk, Suffolk and Essex is picked across different sites and dates to balance freshness with ripe fruit. Fermentation takes place in small oak barrels, large oak foudres and unlined concrete tanks. Regular lees stirring and 20% malolactic fermentation soften the acidity and build texture.

Food pairing

Fish and chips, crispy fried chicken and fragrant Thai dishes. Equally refreshing as an aperitif.