



Press release
Dunesforde Vineyard

25 June 2020

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Dunesforde Vineyard releases their second harvest characterful, cool climate wines

Dunesforde, a boutique, family-run vineyard nestled in the Vale of York, launches its 2019 vintage Bacchus and Solaris during English Wine Week.

Their debut Solaris 2018 sold out in three months and the Bacchus has just a few cases remaining after eight months, it is therefore recommended orders are made early. The four-acre vineyard produces in the region of 1700 bottles of still white wines. As such these limited-edition vintages have become highly sought after.

Award winning chef Frances Atkins of The Yorke Arms in Ramsgill visited the vineyard for a tasting session to be shared online on Saturday 27 June.

The Yorke Arms stocked the 2018 Solaris exclusively following Chef Director Frances Atkins's initial tasting which was featured on BBC's The One Show last October. On tasting the 2019 wines, Frances Atkins commented: "The debut Dunesforde wines were outstanding and that gave me a high level of expectation. I can say with confidence that the 2019 harvest more than matches last year's vintage. The wines have been refined and have great purity. I also love the lower 11% alcohol level, which makes the wines light and incredibly versatile. Great summer drinking and excellent with food."



The vineyard will be opening its gates from Monday 6 July to Saturday 11 July for tasting appointments for groups of up to 5 people. Wine enthusiasts can book a half hour session to meet one of the team and to taste the Bacchus and the Solaris via email: contact@dunesforde.com or calling 01423 887951.

Referring to the tasting notes, the early ripening Solaris is refreshingly crisp and dry with aromas of lemongrass and tropical fruits, accompanied by citrus flavours. It is great for drinking chilled, on its own or with seafood. The Bacchus is a blend of the finest grapes from Dunesforde and those from an international award-winning Bedfordshire vineyard. It is fresh and light with a delicate citrus aroma and a refreshing minerality on the palate, the perfect aperitif wine.

Established by the Townsend family in 2016, Dunesforde pursues their passion for a product that combines community, the environment, quality and craftsmanship. The family's aim is to create outstanding cool climate wines of the highest quality with a distinct character in a location that challenges convention.



The four-acre vineyard in Upper Dunsforth, North Yorkshire is growing four grape varieties known for their suitability to wine production in the north – Solaris, Bacchus, Pinot Gris and Pinot Noir Précoce. Five traditional method sparkling wines launching later in the year complete the Dunesforde wine collection.

Talking about the wine production, Ian Townsend, vineyard owner says, “The demand for last year's wines was such that we have been taking pre-orders for the 2019 wines since Christmas. With only 642 bottles of Solaris and 1097 bottles of Bacchus produced this year, we find ourselves in the unusual position of limiting the number of cases of Solaris available for sale.”

In the autumn, Dunesforde will release the much anticipated five sparkling wines, which are available to pre-order through mixed cases now. Like the still wines, these will have a limited supply and full details can be found on the Dunesforde website www.dunesforde.com

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Notes to editors:

Dunesforde Bacchus 2019: 6 bottle case at £102
Dunesforde Solaris 2019: 6 bottle case at £102
Dunesforde Mixed 2019: 6 bottle case at £102, three Solaris and three Bacchus
Dunesforde sparkling wines available to pre-order for delivery in the autumn:
Mixed Sparkling Case 2018 £205 including one of bottle of Sparkling Solaris, Sparkling Rosé, Sparkling Pinot Gris and Blanc de Noir, and two Classic Cuvée

For sales visit: www.dunesforde.com/shop

Tasting appointments:

Monday 6 July – Friday 10 July, 10-5pm

Saturday 11 July, 10-midday

To book please email contact@dunesforde.com or call 01423 887951

For media enquiries:

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About Dunesforde

Dunesforde is a four-acre vineyard in Upper Dunsforth, York producing outstanding cool climate wines in one of the most northerly locations in the UK. Set up in 2016, it is owned and managed by the Townsend Family. Four grape varieties are grown at Dunesforde:

Solaris, Bacchus, Pinot Gris and Pinot Noir Précoce. The Solaris 2019 and Bacchus 2019 from their second harvest and will be followed by five sparkling wines from the 2018 harvest in 2020: Sparkling Solaris, Sparkling Rosé, Sparkling Pinot Gris, Classic Cuvée and Blanc de Noir.

www.dunesforde.com

About The Yorke Arms

The Yorke Arms is a restaurant with rooms situated in the heart of the Nidderdale Valley, an area of outstanding natural beauty in the North Yorkshire Dales. Nestled at the end of the Gouthwaite reservoir in the village of Ramsgill, the area draws visitors from around the world to its stunning moorlands and tapestry of meadows. Chef Frances Atkins, one of only six women to receive a Michelin star in the UK in 16 years, heads the award-winning kitchen. For the past 21 years' Frances has established an international reputation for fine food and exceptional hospitality with her trusted team at The Yorke Arms.

www.theyorkearms.co.uk

About the wine industry in the UK

Wine production in the UK in 2018 reached 13.2 million bottles, 31% in still and 69% in sparkling. There are 658 vineyards*, together growing 3m vines over 3,579 hectares. The largest wine producing region is the South East with 75% of the vineyard area. The north makes up 6% of total ha under vines. Pinot Noir (including Pinot Noir Précoce) is the largest variety of grape grown at 29.7% of the total hectareage.

Statistics from the 2018 WineGB industry survey results. www.winegb.co.uk

*2019 results