



BURN VALLEY VINEYARD

CHARDONNAY 2022

VITICULTURE

Location:	Burn Valley Vineyard, North Creake, Norfolk, UK
Climate:	Temperate with coastal influence
Altitude:	30-50m above sea level
Clones:	76 & 95
Soils:	Chalk & Flint
Rainfall:	Approximately 700mm per Annum
Vine Age:	Planted 2016
Trellis System:	VSP
Pruning:	Cane & Spur

WINEMAKING

Acidity:	7.3g/l
Residual Sugar:	<1.0g/l
PH:	3.52
Oak percentages:	15% new
Time in Barrel:	6 months
Fining:	Yes
Filtered:	Yes
Alcohol:	13.5%
Total bottles produced:	3,111

TASTING NOTE

"Due to an ideal vintage in 2022, We were able to produce our first ever still Chardonnay at Burn Valley, with pleasing results. Hand harvested fruit which was processed and fermented in stainless steel. Aged in Hungarian oak for six months with 15% new barrels and the rest aged (1-3yr old). Aromas of honeysuckle, vanilla and pear lead to a soft and buttery palate with stone fruits and vibrant acidity providing great length and a complex and textured finish." *Winemaker Mathew Abbey - May 2024*

AWARDS

Independent English Wine Awards (IEWA): Gold Medal & Top Still Wine Trophy.
Gold Medal - Wine GB East awards 2024
Best white wine trophy - Wine GB east awards 24
Wine of east anglia trophy - Wine GB East awards 24



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BURN VALLEY VINEYARD

SPARKLING ROSE 2021

VITICULTURE

Location:	Burn Valley Vineyard, North Creake, Norfolk, UK
Climate:	Temperate with coastal influence
Altitude:	30-50m above sea level
Clones:	76 & 95
Soils:	Chalk & Flint
Rainfall:	Approximately 700mm per Annum
Vine Age:	Planted 2016
Trellis System:	VSP
Pruning:	Cane & Spur

WINEMAKING

Grape variety:	Pinot Noir
Acidity:	7.6g/l
Residual Sugar:	5g/l
Time on lees:	24 months
Fining:	Yes
Filtered:	Yes
Alcohol:	11.5%
Total bottles produced:	5300

TASTING NOTE

Sparkling Rose 2021: the grapes were hand picked at Burn Valley, and then laid down for two years ageing on its lees. This traditional method sparkling Rose possesses notes of strawberry and raspberry on the nose and palate. Enjoy all year round for your taste of summer in a glass. Brut style.

AWARDS

Glass of bubbly awards 2024
Bronze Medal - Wine GB East awards 2024



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BURN VALLEY VINEYARD

BLANC DE BLANC 2021

VITICULTURE

Location:	Burn Valley Vineyard, North Creake, Norfolk, UK
Climate:	Temperate with coastal influence
Altitude:	30-50m above sea level
Clones:	76 & 95
Soils:	Chalk & Flint
Rainfall:	Approximately 700mm per Annum
Vine Age:	Planted 2016
Trellis System:	VSP
Pruning:	Cane & Spur

WINEMAKING

Grape variety:	Chardonnay
Acidity:	9.1g/l
Residual Sugar:	5g/l
Time on lees:	24 months
Fining:	Yes
Filtered:	Yes
Alcohol:	12%
Total bottles produced:	4700

TASTING NOTE

Blanc de Blanc 2021: beautifully bright, with a pale yellow appearance and fine bubble structure, it is a perfect celebration drink. Aromas of ripe apple, and citrus develop into a well rounded, soft palate. The wine has a lovely finish accentuated by an underlying brioche note. Brut style.

AWARDS

Glass of bubbly awards 2024
Silver Medal - Wine GB East awards 2024



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BURN VALLEY VINEYARD

WILD FERMENT PINOT NOIR 2023

VITICULTURE

Location:	Burn Valley Vineyard, North Creake, Norfolk, UK
Climate:	Temperate with coastal influence
Altitude:	30-50m above sea level
Clones:	GM 1-81
Soils:	Chalk & Flint
Rainfall:	Approximately 700mm per Annum
Vine Age:	Planted 2016
Trellis System:	VSP
Pruning:	Cane

WINEMAKING

Acidity:	4.8g/l
Sugar:	<1.0g/l
PH:	3.67
Oak:	Oak - 20% new
Time in barrel:	8 months
Fining:	Vegan
Filtered:	yes
Alcohol:	11.3%

TASTING NOTE

Following on from the success of the 2022 vintage we have produced another wild ferment Pinot Noir at Burn Valley. Aromas of red cherry and forest floor. A lovely balance between the acidity and elegant tannins give a soft, yet layered finish with subtle oak and vibrant berry fruits.





BURN VALLEY
VINEYARD

MARSH WHITE 2023

VITICULTURE

Location:	Mersea Island Vineyard, Essex
Climate:	UK Climate - Temperate with coastal influence
Altitude:	0-15m above sea level
Trellis system:	Trellis system - VSP
Pruning:	Pruning - Cane

WINEMAKING

Variety:	Ortega 80% Solaris 20%
Acidity:	7.0g/l
Sugar:	<1.g/l
PH:	PH - 3.17
Time in barrel:	4 months
Fining:	Vegan
Filtered:	yes
Alcohol:	12%
Total bottle produced:	2611

TASTING NOTE

A new vintage, a new blend, Ortega and Solaris from hand harvested fruit in East Anglia, Fermented in stainless steel then aged in oak for four months to balance the crisp vibrant acidity and citrus fruits. The resulting wine is light, fresh and fruity with subtle texture from the barrel ageing.





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VINEYARD

BACCHUS 2023

VITICULTURE

Location:	Liza's Vineyard, Norwich, Norfolk, UK
Climate:	Temperate
Trellis System:	VSP
Pruning:	Cane

WINEMAKING

Acidity:	7.2g/l
Residual Sugar:	<1.0g/l
PH:	3.05
Fining:	Vegecoll, Vegan Friendly
Filtered:	No
Alcohol:	10.5%
Total bottles produced:	11,000

TASTING NOTE

"Hand harvested fruit from one of our contract vineyards we purchase grapes from, Fermented and aged in stainless steel. Aromas of elderflower, gooseberry and green herbaceous notes. Citrus fruits on the palate with green apple and lime. A light dry crisp style of Bacchus perfect with seafood and lighter style foods." *Winemaker Mathew Abbey - May 2024*



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BURN VALLEY VINEYARD

CHALK BED RESERVE 2022

VITICULTURE

Location:	Burn Valley Vineyard, North Creake, Norfolk, UK
Climate:	Temperate with coastal influence
Altitude:	30-50m above sea level
Clones:	GF-1
Soils:	Chalk & Flint
Rainfall:	Approximately 700mm per Annum
Vine Age:	Planted 2016
Trellis System:	VSP
Pruning:	Cane

WINEMAKING

Acidity:	5.9g/l
Residual Sugar:	<1.0g/l
PH:	3.54
Oak percentages:	25% new
Time in Barrel:	12 months, Rondo in American oak, Regent in Hungarian
Fining:	Vegecoll, Vegan Friendly
Filtered:	Yes
Alcohol:	11.5%
Total bottles produced:	2,794

TASTING NOTE

"Chalk Bed Reserve is the bigger brother to the Marsh Red and also the same blend of Rondo & Regent (6 barrels of each). Fermented on skins for nearly three weeks to produce a richer, bolder, medium bodied wine and aged in American and Hungarian oak barrels for 12 months. Subtle oak merges well with the sweeter aromatic notes from the American oak, Black forest fruits merge well with floral notes leading to a rich yet soft palate with the fine tannins giving length and the vibrant fruit adding complexity with hints of spice. Perfect for steak." *Winemaker Mathew Abbey - May 2024*





BURN VALLEY VINEYARD

REGENT 2022

VITICULTURE

Location:	Burn Valley Vineyard, North Creake, Norfolk, UK & Dennis Lily Vineyard, Norfolk, UK
Climate:	Temperate with coastal influence
Altitude:	30-50m above sea level
Clones:	GF-1
Soils:	Chalk & Flint
Rainfall:	Approximately 700mm per Annum
Vine Age:	Planted 2016
Trellis System:	VSP
Pruning:	Cane

WINEMAKING

Acidity:	6.1 g/l
Residual Sugar:	<1.0g/l
PH:	3.39
Oak percentages:	20% new
Time in Barrel:	12 months, Hungarian & American oak
Fining:	Vegecoll, Vegan Friendly
Filtered:	Yes
Alcohol:	11.5%
Total bottles produced:	1,761

TASTING NOTE

"We had 13 barrels of Regent in 2022 and six were always going to make the Chalk Bed Reserve blend with the Rondo, I hand picked the best 7 barrels to make the single variety Regent. Aged in oak for 12 months (6 Hungarian & 1 American). The aromas are more savoury and earthy with white pepper spice notes, More red berry notes on the palate and grippier tannins give more length and body, Fruity and spicy making it perfect for lamb and duck." Winemaker Mathew Abbey - May 2024





BURN VALLEY VINEYARD

SCHONBURGER 2023

VITICULTURE

Location:	Burn Valley Vineyard, North Creake, Norfolk, UK
Climate:	Temperate with coastal influence
Altitude:	30-50m above sea level
Clones:	GM 1-81
Soils:	Chalk & Flint
Rainfall:	Approximately 700mm per Annum
Vine Age:	Planted 2016
Trellis System:	VSP
Pruning:	Cane

WINEMAKING

Acidity:	7.5g/l
Residual Sugar:	<1.0g/l
PH:	3.16
Fining:	Vegecoll, Vegan Friendly
Filtered:	Yes
Alcohol:	12%
Total bottles produced:	1,803

TASTING NOTE

"Following on from the popularity of the 2022 vintage we have again produced our single variety Schonburger but with an added twist, we added some skins into the tank during fermentation to enhance the wine and its worked brilliantly. Aromas of lychee, rose petal and turkish delight. Tropical fruits shine on the palate with a soft and textured finish. Perfect for Asian style cuisine." Winemaker Mathew Abbey - May 2024





BURN VALLEY
VINEYARD

SOLARIS 2023

VITICULTURE

Location:	Mersey Island Vineyard, Essex, UK
Climate:	Temperate with coastal influence
Altitude:	0-15m above sea level
Trellis System:	VSP
Pruning:	Cane

WINEMAKING

Acidity:	7.4g/l
Residual Sugar:	<1.0g/l
PH:	3.14
Lees ageing:	two months
Fining:	Vegecoll, Vegan Friendly
Filtered:	Yes
Alcohol:	13%
Total bottles produced:	6,215

TASTING NOTE

"A slightly different style of Solaris for Burn Valley due to the growing season in 2023, usually we doing 6-7 months of batonnage/lees stirring to give more depth and palate weight but on the 2023 there was only two months on lees ageing so the wine is a lighter, fresher, fruitier style. Aromas of citrus and floral notes. Citrus fruits merge with riper stone fruits on the palate. Great for pasta dishes and lighter style fish." Winemaker Mathew Abbey - May 2024



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