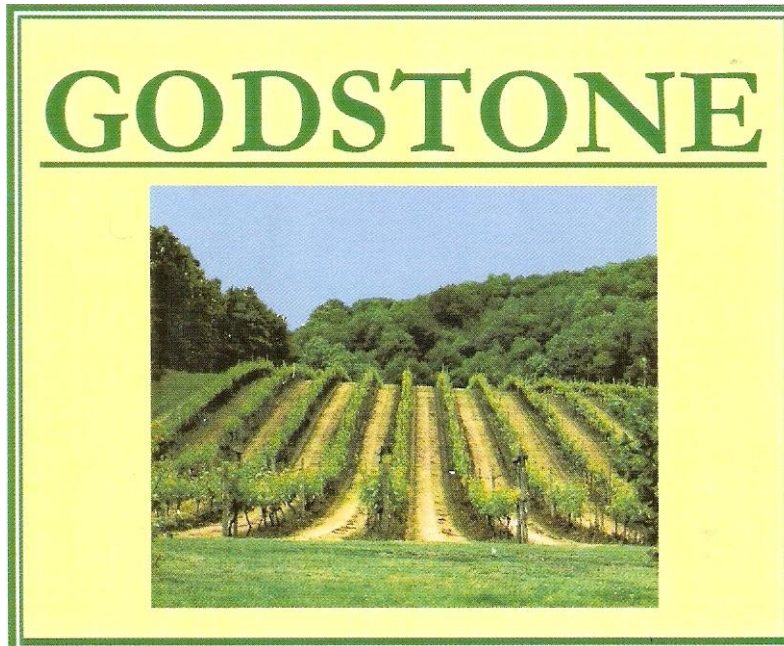




“OUR WINES”



Godstone Dry, Seyval Blanc, 2010: 11% vol. 75cl. £9.95

COLOUR: Exquisite straw-gold with green hints

BOUQUET: Intense aromas of green apple and hay

FLAVOUR: Flavourful with hints of grapefruit and a firm acidity

FOOD MATCHINGS: White fish, shellfish, pasta, salads, appetisers, poultry, pork

SERVING SUGGESTION: Serve at 7-10°C (45-50°F)

Godstone Medium-Dry, Seyval Blanc, 2010: 10.5% vol. 75cl. £9.95

COLOUR: Pale straw-gold

BOUQUET: Aromas of citrus fruits, gooseberry, herbs

FLAVOUR: Hints of honeydew melon and fresh cut grass

FOOD MATCHINGS: White fish, shellfish, pasta, salads, appetisers, poultry, pork

SERVING SUGGESTION: Serve at 7-10°C (45-50°F)

Godstone Rose (Blush), Seyval x Dornfelder, 2010: 10.5% vol. 75cl. £9.95

COLOUR: Salmon pink hue

BOUQUET: Delicate and complex floral nose

FLAVOUR: Crisp 'red apple' finish with a hint of residual sugar

FOOD MATCHINGS: White fish, shellfish, pasta, salads, appetisers, fruit, cheeses, ham, turkey

SERVING SUGGESTION: Serve at 7-13°C (45-55°F)



Godstone Sparkling Wine . Seyval Blanc , 2009: 12%vol. 75cl. £19.95

COLOUR: Clear

BOUQUET: Fresh cut grass and grapefruit

FLAVOUR: Crisp with a firm acidity

FOOD MATCHINGS: poultry, seafood, mild/strong cheeses, appetizers, asian food, fruit/dessert

SERVING SUGGESTION: Serve at 6-11°C (42-52°F)

Our Wines are only available from our Vineyard Shop.

For any further information / queries please contact jcdeeley@gmail.com