

# Darnibole Bacchus wine – Protected Designation of Origin (PDO)

## 1. Details of protection

a) Name(s) to be registered: DARNIBOLE b) Equivalent term(s): Darnibole Bacchus c)

Geographical indication type: PDO

## 2 a). Applicant details

i) Applicant(s): Robert W Lindo

ii) Applicant name and title: Owner Camel Valley Vineyard

## 2 b). Address

1st Line: Camel Valley Vineyard

2nd Line: Nanstallon

3rd Line:

Town/City: Bodmin

County: Cornwall

Post Code: PL30 5LG Country: England Telephone: 01208 77959

Fax: 01208 77959

E-mail: wine@camelvalley.com

Web:www.camelvalley.com

## 3. Product details

### a) Category

Wine

### b) Description

Darnibole Bacchus is a dry still Cornish wine produced at Camel Valley winery from grapes grown in a unique and delineated area known as Darnibole.

It is critically acclaimed and famous within the English wine industry.

It qualified under the 'English' PDO last year, but is considered unique and sufficiently different so as to merit its own PDO.

**Factors:**

Appearance: clean, clear, and bright liquid, very pale, light in colour, a tinge of very pale green/lemon when swirled in the glass.

Aroma: clean and fresh, medium aromatics with an expression of the Bacchus grape variety appropriate to the terroir providing for a fine, mineral, almost smoky quality.

Taste: whistle-clean, bone-dry Bacchus with a white-pepper edge. In addition, some or all of the following:

Fresh with an expression of minerality appropriate to the terroir providing for apple or gooseberry notes beginning at the front and persisting throughout. Occasionally, notes of cumquat and white peach appear and grassy notes can appear at the end.

**c) Analytic characteristics:**

1. **Actual and Total Alcoholic Strengths:** Total alcoholic strength within a range of 10-13% upto 15%.
2. **Reducing Sugars:** Less than 7 gms/litre
3. **PH:** No parameters set.
4. **Total Acidity:** 6 - 8.5 gms/litre.
5. **Volatile Acidity:** A maximum of 1.08mg/ litre
6. **Total Sulphur Dioxide:** The maximum Total Sulphur Dioxide is 150mg/litre.
7. **Free Sulphur Dioxide:** Bottled at 25mg/litre; maximum of 40mg/litre for dry wines as defined in Part B, Annex XIV, of Regulation 607/2009.
8. **Copper:** A maximum of 0.5mg/litre.
9. **Iron:** A maximum of 8mg/litre.
10. **Sterility:** There must be no indication of yeast or bacteria liable to cause spoilage of the wine.
11. **Protein stability:** The wine must remain unchanged in appearance after being held at 70°C for 15 minutes and subsequently cooled to 20°C.

#### **d) Organoleptic characteristics:**

Appearance: clean, clear, and bright liquid, light in colour, very pale, a hint of green/lemon when swirled in the glass.

Aroma: clean and fresh, medium aromatics with an expression of the Bacchus grape variety appropriate to the terroir providing for a fine, mineral, almost smoky quality.

Taste: whistle-clean, bone-dry Bacchus with a white-pepper edge. In addition, some or all of the following:

Fresh with an expression of minerality appropriate to the terroir providing for apple or gooseberry notes beginning at the front and persisting throughout. Occasionally, notes of cumquat and white peach appear and grassy notes can appear at the end.

In comparative tastings, Darnibole Bacchus has always been less obviously fruit driven and more mineral than other Bacchus.

#### **4. Wine grape variety:**

100% Bacchus.

#### **5. Oenological practice**

##### **a) Type of Oenological practice:**

Hand picking, crushing to begin within 2 hours of the completion of picking, roller crushing, bladder pneumatic pressing, cold settling at 4C, gentle racking, aromatic yeast, cold ferment at 16C, racking at SG 1000, ferment to dry, fining, no animal products, protein and tartrate stability, sterile filtration, pre-bottling analysis, bottling under screw cap. Thorough keeping of records.

##### **b) Description of practice:**

Cultural practices:

- Single or double Guyot hand pruned training system.
- Hand shoot thinning as appropriate, vine leaf wall trimming and fruit/leaf cluster removal as appropriate.
- Hand picking, quality fruit selection.

Details of the specific oenological practices:

- Conveyer allowing quality grape selection.
- Maximum pneumatic pressing pressure 1.5 bar.

- Cool ferment at 16C and maximum temperature 18C.
- Darnibole must be made in the adjoining winery at Camel Valley.

No animal products can be used for any part of the processes e.g. no gelatine.

## **6. Maximum yield**

8 tonnes of grape per hectare

And;

56 hectolitres of the final product per hectare

## **7. Demarcated area**

### **a) NUTS Area**

UKK3, UKK30 [Cornwall and Isles of Scilly]

### **b) Definition of the demarcated area**

The whole 5 hectare area, demarcated as Darnibole, is based on an area of ancient slate subsoil bordered to the West by a marked soil change to alluvial sand (the old River Camel river bed) and to the East the land levels out providing for not enough of a steep slope with the aspect also starting to face slightly East of South. To the South, Darnibole is again bordered by the River Camel's old river bed of sand while above to the North the land is above the optimum thermal band. The disused railway (now the Camel Trail) demarcates the Southern boundary. Darnibole is an ancient name for Delabole, a nearby slate quarry.

Plan of demarcated area.

