# The Rise and Rise of English Wines



English Wine Week has highlighted significant improvements in English wines, with a range of producers showcasing notable varieties. Events such as the Independent English Wine Awards (IEWA) have underscored the development and quality of English wines, featuring impressive chardonnays and unique orange wines.

Traditional grape varieties in the UK, like Bacchus, offer a distinct sauvignon blanc-like character that complements a variety of modern salads, from grilled vegetables to seared steaks. Chardonnay pairs well with dishes like corn, squash, and grilled chicken, while sparkling wines, including pet nats, are versatile in food pairings.

Several smaller producers offer high-quality wines despite the challenging growing conditions and high costs. Noteworthy mentions include Winding Wood in Berkshire for sparkling wines, Burn Valley in Norfolk for chardonnay, and Ark in Suffolk for gamay.

For those interested in exploring English wines further, visiting local wineries provides an excellent opportunity. Regions like Kent and Sussex, home to wineries such as Gusbourne, Simpsons, Terlingham, Tillingham, and Westwell, are popular destinations for wine enthusiasts.

Six recommended English wines include:

* Aldi Specially Selected Bowler & Brolly Bacchus 2023 (£9.99, 11.5%)
* The Heretics Blowhorn Rosé 2023 (£29, 12.5%)
* Burn Valley Chardonnay 2022 (£24.99, 13.5%)
* Ark Gamay Noir 2022 (£27, 11.5%)
* Aldwick Seyval Jubilate 2020 (£28.50, 11.5%)
* Vagabond Solena Batch 002 (£30, 12%)

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These wines offer diverse flavors and pair well with various foods, highlighting the growing appeal of English wines.