



Bad summer 'makes bubbly sparkle'

A cold summer has boosted acidity in Cornish vineyards, producing a higher quality sparkling wine, producers say.

The poor weather reduced the crop by some 80%, but the Camel Valley Vineyard says the salvaged grapes are perfect for its wine, called "Cornwall".

The bubbly came second at the inaugural sparkling wine championships in Italy, beating vineyards from Champagne, but losing out to a Bollinger.

The vineyard says this year's bottling should produce an even-better bubbly.

Sam Lindo, from the vineyard, believes this summer's grapes could rival France's famous fizzy.

Mr Lindo, who runs the business with his father Bob, said: "This year is the coldest we have known but the sugar's still developing in the berries and there is an increased acidity, which is perfect for sparkling wine.

"The crop is down to about 20% of what we would expect but what we are getting is excellent."

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<http://news.bbc.co.uk/go/pr/fr/-/1/hi/england/cornwall/7652343.stm>

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