

Multi award winning Sussex Winery looks to double production in an attempt to supply demand

Ridgeview Estate exclusively produces the highest quality sparkling wines using the classic champagne grape varieties. The Estate lies at the foot of one of the highest points of the Sussex Downs and enjoys a superb terroir for wine grapes. After 20 years of winning awards including a recent visit to Downing Street in recognition of being selected as a Star in the government's most entrepreneurial companies – 50 Food and Drink Stars, they continue to grow the business and are set to double production over the next five years which highlighted the need to review how to deal with the extra amount of winery waste produced.

The Roberts family team heard of the Bio-Bubble success in dealing with the difficulties posed by this type of waste from other local wineries and instructed us to act on their behalf to regularize existing permitted arrangements and produce a sustainable solution that could be operated well into the future. It is important to the business that in all elements of their activity that no adverse effects to the environment occur; everything used to produce top quality produce requires top quality equipment and this is particularly true of the waste water treatment plant.

Once the new Bio-Bubble is built we will be engaged to run the treatment plant alongside winemaker Simon Roberts freeing him up to do what he does best; making Sussex Sparkling fit for the Queen to share with her many distinguished guests from overseas, having read many accolades for the estate's wines, it's easy to understand the smile on the winemaker's face.

Ridgeview Estate are taking the necessary steps to increase their annual production to 600,000 bottles; over the years partnership vineyards predominately within The South Downs National Park supplement grapes grown on The Ridgeview Estates own vineyard. Naturally producing this many bottles means that one has to provide additional bottle storage when making Sussex sparkling wine which uses similar methods to those of the renowned champagne houses.

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