



Harbourne
— VINEYARD —

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Wine notes

Vintages available as at August 2026

Harbourne dry white 2024

- A perfect marriage of late-harvested Seyval and Müller-Thurgau grapes. Both grape varieties are very well suited to the cooler English climate and, when carefully blended they have produced a bright, crisp, and exceptionally clear wine with delicate flavours. Harbourne Autumn dry is both elegant and refreshing and can be enjoyed all year round, on its own or with a meal. Serve chilled.

Harbourne dry white 2025

- A very similar wine to the 2024 but with subtly different taste notes. The summer of 2025 was excellent and produced fantastic fruit. This is a young wine and will only get better with age. However it is wonderful now, refreshing and clean. 2025 or 2024 the choice is personal. Either one will be as enjoyable as the other.

Harbourne estate white 2024 – limited stock

- A rare co fermentation of three grape varieties from our vineyard. Shonburger, Bacchus and Ortega. These three grapes complement each other beautifully. Bacchus and Ortega are similar white grapes but with their own distinct flavours, whereas Shonburger is more pink in colour and slightly sweeter. Carefully fermented they have produced a clear, crisp white wine, with beautiful flavour notes and floral nose. Best serve chilled.

Harbourne Rosé 2025

- Made purely and only from Blauer Portugieser red grapes, it simply has to be tasted. This 2025 vintage benefited from a superb summer and long, late autumn sunshine. Carefully crushed and pressed, the grapes produced a completely natural Rosé with delicate notes of strawberries and summer berries. Light, crisp, and wonderfully refreshing, this wine is perfect for enjoying anytime. A limited release and not to be missed. Serve chilled.

Harbourne blush 2025

- Harbourne Blush 2025 is crafted from a carefully balanced blend of Pinot Meunier and Müller-Thurgau grapes, both grown and harvested on the estate. Expertly combined to

create a beautiful blush wine, with a delicate and soft pink hue which is light, crisp and refreshing.

Harbourne Blush is the perfect companion to summer dining, pairing beautifully with salads, seafood and barbeques, or at any time, simply on its own. Best served chilled.

Harbourne Amber 2025

- Our late-harvest 2025 Amber Wine is crafted from Seyval grapes. After harvesting, these grapes were crushed and left to ferment on their skins for a carefully controlled period. Unlike traditional white wine production, where the skins are removed before fermentation, this extended skin contact allows gentle tannins and deeper flavours to develop, giving the wine its distinctive amber-orange hue and excellent complex character. Harbourne Amber Wine has a rich texture with a balanced natural acidity and wonderful flavour profile.

This wine is equally enjoyable on its own or with a meal. Serve chilled.

Harbourne Bacchus white 2025

- Our Bacchus vines are among the oldest in the vineyard. Their age and deep-rooted strength make them wonderfully prolific fruiters. The dry white wine they produce is one of our finest and remains one of the most popular wines amongst our customers.

Bacchus displays a delicate colour with a light, fresh nose, offering wonderful taste notes. It is a wonderfully versatile wine, pairing beautifully with most foods, yet equally enjoyable on its own. Serve chilled

Harbourne Ortega white 2025

- Our Ortega vines enjoyed an excellent vintage year in 2025, producing a bumper yield of beautifully ripe, juice-filled fruit. Ortega is a hardy, reliable and established white variety that thrives in cooler climates. As one of the earliest grapes to be harvested, the berries develop high sugar levels resulting in a wine with generous fruit character and a smooth, refreshing finish.

This clear dry white wine offers expressive yet subtle flavour notes and a delicate nose and can be enjoyed at any time with or without food. Serve chilled

Harbourne red 2025. A special English red wine

- A careful and expertly created blend of our 2 favourite and established red grapes, Blauer Portugieser and Pinot Meunier. Each individual in their taste, but together they complement each other perfectly. Distinct and light, full of flavour and subtle tannins. An easy to drink red wine which can be enjoyed at room temperature or very slightly chilled to bring out its best. Enjoy with all foods as well as on its own.

Here at Harbourn vineyard we produce natural wines. The grape varieties we harvest are established and hardy. They thrive in the English climate and produce wonderful fruit. We ferment all the natural sugars to produce traditional dry wines. We do not add sweeteners post fermentation, nor do we stop fermentation mid way as we believe sweeteners or over use of sulphites can disguise and inhibit the natural flavours of our grapes. Enjoy the natural taste of traditionally made wine from the vineyard they thrive in.