

TWENTY SIXTEEN  
PINOT NOIR



This wine shows classic Pinot Noir aromas of red fruits, with ripe strawberry and morello cherry. On the palate there is plenty of attractive red fruit character, with wild raspberry and cranberry alongside some gamey and smoky notes too, with soft, supple tannins.



VINTAGE REPORT

A mild spring resulted in a mid-April bud burst. The weather during flowering was warm and dry resulting in abundant fruit being set. Early August saw 50% of fruit dropped to intensify flavour and concentration. Harvest began in early October and resulted in fruit of exceptional quality.

VINEYARDS

**Location:**  
South facing ancient escarpment in Appledore, Kent.

**Soils:**  
Clay and sandy loam.

**Microclimate:**  
Warm and dry with close proximity to the coast.

**Pruning Method:**  
Double guyot.

**Harvest Period:**  
October.

**Harvest Method:**  
Hand picked.

WINEMAKING

**Clones:**  
777/828

**Processing:**  
3 days cold soak. 100% destemmed and crushed, fermented on skins at 22°C for 14 days in stainless steel tanks.

**Barrel ageing:**  
6 months in French oak, 20% new, 80% old.

**Malolactic:**  
100%

**Bottling date:**  
12th July 2017.

ANALYSIS

**Grape variety:**  
100% Pinot Noir.

**Alcohol:**  
12%

**Titrateable acidity:**  
6.1g/l

**pH:**  
3.5