

TWENTY TWENTY TWO
WINEMAKERS' EDITION
WILD FERMENT CHARDONNAY



Pale gold in the glass, with notes of pear, apple and lime skin on the nose, alongside honey and beeswax. The palate feels open and generous, with lots of ripe citrus, green apple and white peach, alongside hints of camomile. Notes of popcorn, toasted nuts and pepper spice, coming from the ageing in oak, combine beautifully with the fruit character and a zesty freshness to create a generous and elegant wine.

Food Pairing: A great pairing with fish, seafood or lighter meat dishes - why not try linguine with clams, lemon sole or roasted cauliflower.

VINTAGE REPORT

A budburst date of 28th March meant that we started the season slightly earlier than average. Frosts were not an issue, but some cold nights required vigilance from our vineyard team on frost watch. Steady heat and dry weather until flowering resulted in a uniform period during anthesis with flowering complete across all sites and varieties within three weeks. Warm and dry conditions from May through until veraison in August meant that the vines were in very good condition nutritionally with their mature root systems ensuring they had a steady supply of water. Rainfall from mid-August ended the dry conditions and gave the vines a top-up before the harvest period commenced in mid-September, finishing in early October.

VINEYARDS

Location:

Boot Hill Vineyard.
A south facing ancient escarpment in Appledore, Kent.

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

Pruning Method:

Single or double guyot.
Dependent upon each individual block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

95 and 548.

Processing:

100% whole bunch pressed. Fermentation with indigenous yeast at cellar temperature in barriques.

Barrel Ageing:

100% old oak.

Bottling Date:

August 2023.

ANALYSIS

Grape Variety:

Chardonnay 100%.

Alcohol:

13%

Titrateable Acidity:

6.3 g/l

pH:

3.19