

TWENTY NINETEEN
PINOT NOIR



Soft, delicate red fruits on the nose, with red cherry and cranberry alongside more earthy, dried herb aromas. Focused and refined on the palate, this single vineyard wine shows lots of pure, bright fruits with wild strawberry, plum and redcurrant notes. The tannins are supple and help to create the soft, structured mouthfeel. Spicy undertones of clove and pepper combine with a smoky minerality, leading to a long and elegant finish.

VINTAGE REPORT

Winter rains enabled the vines to take full advantage of good soil moisture levels during spring growth. This was topped up during the season by regular rainfall, which helped to maintain optimum levels of nutrition in the vines. Dry and warm weather at the end of June allowed for successful flowering over a short period of time, resulting in even fruit-set. Good weather in August continued uniform fruit development across the vineyards. Slightly cooler weather in September and October allowed for a slow ripening period that created the composition of varied and complex flavour profiles. Harvest commenced at the end of September and was complete by the middle of October.

VINEYARDS

Location:

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

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry with close
proximity to the coast.

Pruning Method:

Single or double guyot.
Dependent upon each
individual block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

828 and 777

Processing:

5 days cold soak.
100% destemmed.
Fermented on skins
at 22°C for 14 days in
stainless steel tanks.

Barrel ageing:

10 months in French oak.

Malolactic:

100%

Bottling date:

10th December 2020.

ANALYSIS

Grape variety:

100% Pinot Noir.

Alcohol:

12%

Titrateable acidity:

5.3g/l

pH:

3.5