

TWENTY TWENTY TWO
PINOT MEUNIER,
MILL HILL EAST VINEYARD



Pale ruby in the glass, with lots of raspberry, strawberry and floral notes on the nose. The palate shows more crunchy fruits, with red cherry and cranberry, ripe blueberries and blackberries. The mouthfeel is soft and elegant, with supple tannins alongside the juicy fruit and delicate rose petal notes leading to stony mineral character on the finish.

Food Pairing: Lighter meat and richer fish dishes match beautifully – monkfish with a chorizo crust, soy glazed pork belly or lightly spiced baked aubergine.

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

Mill Hill East Vineyard, on 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 guyot

Harvest Period

October

Harvest Method

Hand picked

WINEMAKING

Clones

865

Processing

100% destemmed, 5 days cold soak, fermented on skins for 10 days before transferring to oak barriques and puncheons

Bottling Date

August 2023

Barrel Ageing

10 months in French oak, 18% new, 82% old

ANALYSIS

Grape Variety

100% Pinot Meunier

Alcohol

12.5%

Titrateable Acidity

5.9 g/l

pH

3.41