

TWENTY TWENTY ONE
WINEMAKERS' EDITION
WILD FERMENT CHARDONNAY



Pale gold in colour, with an inviting nose dominated by bright citrus and green apple aromas. On the palate the wine is lively, with lemon, mandarin and orange peel as well as softer, riper yellow apple and peach notes. Alongside the fruit is a more savoury, herbal note of dried herbs and hay and a soft minerality, combining to create an elegant and complex wine.

Food Pairing: Seafood and salads. Try grilled mackerel with apple and potato salad, or tomato and borlotti bean salad.

VINTAGE REPORT

Budburst began on 20th April with a record number of cold nights throughout the frost period. We luckily escaped the worst of these temperatures, but this was a sign of a turbulent season to come. Flowering started on the 24th June, 10-15 days later than usual, indicating a later start to harvest than we have been used to for some years. Higher levels of rainfall put pressure on the vineyard teams but also allowed good nutrient cycling from the soil to the vines resulting in very good quality canopy and wood for the coming pruning season. September and early October brought some much-needed sunshine and warmth allowing the grapes to ripen in time for a successful harvest that started in early October and finished in the first days of November.

VINEYARDS

Location:

Commanders 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:

September to October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

95.

Processing:

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

Barrel Ageing:

100% old oak.

Bottling Date:

September 2022.

ANALYSIS

Grape Variety:

Chardonnay 100%.

Alcohol:

12%

Titrateable Acidity:

6.5 g/l

pH:

3.5