

TWENTY TWENTY TWO  
CHARDONNAY  
GUINEVERE



Pale gold in the glass with a nose full of expressive citrus and orchard fruit character, with ripe lemon, pear, quince and a touch of honeysuckle. On the palate, the wine is ripe, rounded and brimming with bolder notes of nectarine and orange peel, yellow apple and pineapple. Buttered toast, soft spice and a creamy texture from ageing in oak barrels combine with a salty mineral note and beautiful freshness on the finish to create a balanced and complex wine.

Food Pairing: This wine pairs well with a wide selection of fish, shellfish or lighter meat dishes – halibut with a lemon butter sauce, steamed mussels or a twice baked cheddar soufflé.

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## 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.

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### VINEYARDS

**Location:**

Our own Gusbourne vineyards 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 or double guyot. Dependent upon each individual block.

**Harvest Period:**

September to October.

**Harvest Method:**

Hand picked.

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### WINEMAKING

**Clones:**

95 and 548.

**Processing:**

100% whole bunch pressed. Fermentation at cellar temperature in barriques and puncheons.

**Barrel Ageing:**

10 months in French Oak, 20% new, 80% old.

**Bottling Date:**

August 2023.

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### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

13%

**Titrateable Acidity:**

6.5 g/l

**pH:**

3.24