

TWENTY TWENTY
CHARDONNAY
GUINEVERE



Pale golden in the glass, an opulent nose shows aromas of lemon, green apple and toasted nuts. On the palate, the wine is elegant and complex, with citrus and tropical fruit notes of lemon, orange peel and pineapple shining through. Alongside the fruit is a striking note of minerality and subtle oak character, with flavours of vanilla, sweet spice and lightly buttered toast, creating a creamy, rounded texture in the mouth and a long, persistent finish.

Food pairing: This wine matches especially well with seafood and richer fish dishes. Try halibut with a lemon butter sauce, a fresh crayfish platter with spiced mayonnaise, or a wild mushroom pithivier.

VINTAGE REPORT

Mild spring temperatures resulted in budburst at the start of April. Shoot development was favourable through the early part of the season with warm temperatures creating steady growth towards flowering, which began in early June. Completion of flowering by the end of June set us up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavour profiles. Harvest commenced at the end of September and was complete by 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:

September to October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

548 and 95.

Processing:

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

Barrel Ageing:

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

Bottling Date:

December 2021.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12.5%

Titrateable Acidity:

6.5g/l

pH:

3.26