

TWENTY TWENTY THREE
ENGLISH ROSÉ MAGNUM



In the glass, this is pale pink in colour with a nose that's brimming with red fruits and ripe citrus notes. The palate is fruit driven and elegant, with lots of fresh strawberries, raspberries and white peach, alongside orange peel and red cherry. There's also attractive floral, blossom and subtle spice notes leading to a delicate mineral and zesty finish.

Food pairing: This wine is ideal as an aperitif but equally delicious with food. Try lighter fish dishes like barbequed prawns and dressed crab, or a vibrant salad of watermelon, tomato and mint.

VINTAGE REPORT

The 2023 growing season got off to a cool start, with budburst beginning on 13th April and flowering on 14th June. The weather was characterised by regular rainfall through the spring and summer months resulting in healthy vines with vigorous canopies and plenty of photosynthetic ability. Mid-summer's relatively cool temperatures meant the grapes ripened gradually, developing a complex flavour profile. The very warm spell which arrived in late summer and early autumn meant the fruit achieved fantastic sugar/acidity balance and superb concentration of flavour.

VINEYARDS

Location

Mill Hill Vineyard: a south facing ancient escarpment in Appledore, Kent

Soils

Largely clay, with subsoils including sand and seashells in Kent, and predominantly chalk soils with flint loam in the South Downs in West Sussex

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

Harvest Method

Hand picked

WINEMAKING

Clones

115, 777, 828

Processing

Fermented at 15°C for 14 days in stainless steel tanks

Bottling Date

January 2024

Barrel Ageing

No oak - stainless steel

ANALYSIS

Grape Variety

100% Pinot Noir

Alcohol

12.5%

Titrateable Acidity

7.2 g/l

pH

3.28