

TWENTY TWENTY TWO
PINOT NOIR



The nose is brimming with ripe dark berries, morello cherry and a smoky, earthy note. On the palate the wine feels soft and elegant, yet rich, dominated by ripe berries and cherries, with black plum and wild strawberry. The fruit notes combine beautifully with more earthy and soft spice flavours, graphite and a smoky mineral character. The tannins are supple and give the wine a delicate structure, leading to a long finish.

Food Pairing: Lighter meat or rich vegetable dishes work really well – why not try smoked duck and beetroot salad, roasted quail, or a wild mushroom risotto.

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:

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:

October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

115, 777, 828, 171, 20/13.

Processing:

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

Barrel Ageing:

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

Bottling Date:

August 2023.

ANALYSIS

Grape Variety:

100% Pinot Noir.

Alcohol:

13%

Titrateable Acidity:

5.7 g/l

pH:

3.48