

TWENTY FIFTEEN  
PINOT NOIR



This wine shows the classic characteristics of a cool climate Pinot Noir, with bright red fruits on the nose, including raspberries and wild strawberries. On the palate, the wine is elegant and delicate, dominated by juicy red cherries and bramble fruit, with a touch of savoury spice and soft, supple tannins.



VINTAGE REPORT

An early April bud burst was followed by good weather through until the end of June resulting in a successful Flowering. Early August saw approximately 50% of the fruit dropped on the Pinot Noir clones to increase berry concentration. Cool weather during August meant a later than average veraison with harvest commencing in early October with an extremely clean crop.

VINEYARDS

**Location:**  
South facing ancient escarpment in Appledore, Kent.

**Soils:**  
Clay and sandy loam.

**Microclimate:**  
Warm and dry with close proximity to the coast.

**Pruning Method:**  
Double guyot.

**Harvest Period:**  
September / October.

**Harvest Method:**  
Hand picked.

WINEMAKING

**Clones:**  
777/828

**Processing:**  
3 days cold soaked, 100% skin fermentation at 22°C for 14 days in temperature controlled stainless steel tanks.

**Barrel ageing:**  
6 months in French oak, 20% new, 80% old.

**Malolactic:**  
100%

**Bottling date:**  
16th May 2016

ANALYSIS

**Grape variety:**  
100% Pinot Noir.

**Alcohol:**  
12%

**Titrateable acidity:**  
6.3g/l

**pH:**  
3.5