

TWENTY TWENTY TWO
ENGLISH ROSÉ



Pale pink in colour with enticing aromas of summer berries and orange zest. On the palate the wine is crisp, fresh and fruit driven, with juicy strawberry, raspberry and redcurrant notes, followed by delicate hints of blossom and ginger on the finish.

Food pairing: Enjoy this wine on its own or alongside fish, seafood or salads, like crab and chilli linguine, a seafood platter, or a classic Greek salad.

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:

Cherry Garden 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:

PN777, 20/13, 525, 115 and PM924.

Processing:

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

Bottling Date:

January 2023.

Barrel Ageing:

2.5% old oak.

ANALYSIS

Grape Variety:

93% Pinot Noir, 7% Pinot Meunier.

Alcohol:

12.5%

Titrateable Acidity:

7.3 g/l

pH:

3.23