

TWENTY TWENTY  
CHARDONNAY 809



Pale straw in the glass, an intense nose shows plenty of bright fruit character dominated by lemon, peach and tropical fruits. On the palate the wine is vibrant and brims with ripe fruit notes of green apple, orange zest, pineapple and white peach. The wine is delicate yet perfumed, with orange blossom and white pepper notes, leading to a fresh, lively finish.

**Food pairing:** Fish, light meats and salads – try pan-fried salmon with roasted fennel and a spiced, roasted cauliflower and orange salad or a seafood and tomato stew with crusty bread.

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## 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 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.

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### VINEYARDS

**Location:**

Bottom Camp  
Vineyard in 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:**

Double guyot.

**Harvest Period:**

September to  
October.

**Harvest Method:**

Hand picked.

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### WINEMAKING

**Clones:**

809.

**Processing:**

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

**Barrel Ageing:**

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

**Bottling Date:**

September 2021.

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### ANALYSIS

**Grape Variety:**

100% Chardonnay.

**Alcohol:**

12.5%

**Titrateable Acidity:**

5.6 g/l

**pH:**

3.33