

TWENTY TWENTY TWO
CHARDONNAY,
COMMANDERS VINEYARD



An opulent, fruit driven nose full of ripe pear, stone fruit and lemon peel, alongside sweet spice, vanilla and a delicate smoky note. On the palate, there's lots of tropical fruits, fresh citrus, white peach and a salty mineral note. The wine is beautifully elegant and the mouthfeel is generous and creamy, with toasty, buttery characters leading to a freshness on the long, lingering finish.

Food Pairing: This wine works well with fish dishes, such as salt cod fritters to offset the mineral note, seafood chowder or a potato and preserved lemon tagine.

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

Commanders Vineyard, 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 guyot

Harvest Period

October

Harvest Method

Hand picked

WINEMAKING

Clones

548 and 1067

Processing

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

Bottling Date

August 2023

Barrel Ageing

10 months in French oak, 33% new, 67% old

ANALYSIS

Grape Variety

100% Chardonnay

Alcohol

13%

Titrateable Acidity

6.8 g/l

pH

3.18