

TWENTY TWENTY TWO
CHARDONNAY,
BOOT HILL VINEYARD



A bold, intense nose full of ripe lemon, peach and tropical fruits notes, alongside something floral and a toasted savoury note. On the palate, the wine is soft, rich and textural, with ripe citrus, tropical and stone fruits, green apple, lime cordial and yellow plum. As the wine opens up flavours of toasted nuts, forest floor and a distinct peppery note come through. The wine feels muscular and structured, with beautiful weight and balance on the finish.

Food Pairing: The wine can work with lighter meat, richer fish or vegetable dishes. Try a simple roasted chicken with lemon and herbs, a classic kedgerree or braised hispi cabbage with a miso butter.

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

Boot Hill 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

95 and 548

Processing

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

Bottling Date

August 2023

Barrel Ageing

10 months in French oak,
26% new, 74% old

ANALYSIS

Grape Variety

100% Chardonnay

Alcohol

13%

Titrateable Acidity

6.4 g/l

pH

3.27