

TWENTY TWENTY TWO
PINOT NOIR,
BOOT HILL VINEYARD



The nose brims with ripe morello cherry, bramble fruits and raspberry alongside sweet spice, milk chocolate and toasted notes. On the palate, there are bold, ripe, dark fruits of plum and blackberry with juicy strawberry and red cherry. More complex flavours build as the wine opens up, with dried herbs, spice and a smoky mineral, toasted note. The wine is beautifully balanced with structured, silky tannins and a long, precise finish.

Food Pairing: This wine works beautifully with lighter meat dishes and earthy vegetables, like a roasted rack of Romney Marsh lamb, BBQ pulled pork or roasted beetroot and parmesan tart.

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

828

Processing

100% destemmed, 5 days cold soak, fermented on skins for 10 days before transferring to oak barriques and puncheons

Bottling Date

August 2023

Barrel Ageing

10 months in French oak. 40% new, 60% old

ANALYSIS

Grape Variety

100% Pinot Noir

Alcohol

13%

Titrateable Acidity

5.4 g/l

pH

3.49