

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.

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## 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.

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### 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

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### 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. 44% new, 66% old

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### ANALYSIS

**Grape Variety**

100% Pinot Noir

**Alcohol**

13%

**Titrateable Acidity**

5.4 g/l

**pH**

3.49