

TWENTY TWENTY THREE

# CHARDONNAY GUINEVERE



Pale gold in colour, with a nose dominated by bright citrus and orchard fruit character. On the palate, the wine is elegant and vibrant, showing notes of honey, lemon, green apple and ripe pear, alongside a stony, saline minerality. Fermentation and ageing in barrel bring a lovely toasted, sweet spice note and some added weight in the palate, leading to a beautiful freshness on the finish.

Food pairing: try this alongside fresh seafood and fish – a simple dressed crab, scallop ceviche or langoustines in a lemon butter sauce.

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## VINTAGE REPORT

The 2023 growing season got off to a cool start, with budburst beginning on 13th April and flowering on 14th June. The weather was characterised by regular rainfall through the spring and summer months resulting in healthy vines with vigorous canopies and plenty of photosynthetic ability. Mid-summer's relatively cool temperatures meant the grapes ripened gradually, developing a complex flavour profile. The very warm spell which arrived in late summer and early autumn meant the fruit achieved fantastic sugar/acidity balance and superb concentration of flavour.

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### VINEYARDS

**Location**

Boot Hill and Commanders vineyards, 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 or double guyot. Dependent upon each individual block.

**Harvest period**

October 2023

**Harvest method**

Hand picked

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### WINEMAKING

**Clones**

95 and 548

**Processing**

100% whole bunch pressed. Fermentation at cellar temperature in 228l barriques and 500l puncheons.

**Barrel ageing**

9 months in French Oak, 16% new, 84% old.

**Bottling date**

February 2025

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### ANALYSIS

**Grape variety**

100% Chardonnay

**Alcohol**

12.5%

**Titrateable acidity**

6.0 g/l

**pH**

3.30