

TWENTY TWENTY

AGRAFE



Pale golden in colour, with fine, persistent bubbles in the glass. The nose is intense and opulent, with citrus peel, quince and pear, ginger and white spice. The palate is elegant, dominated by riper fruit notes of green and yellow apple, lime and white peach. Alongside the fruit there's more complex notes of gingerbread and butterscotch, toasted brioche and a beautiful saline mineral note leading to a long finish.

Food pairing: this pairs beautifully with fish and seafood or creamy cheeses. Why not try butter roasted halibut, or langoustines with ginger and lemon?

VINTAGE REPORT

Mild spring temperatures resulted in budburst at the start of April. Shoot development was favourable through the early part of the season with warm temperatures creating steady growth towards flowering, which began in early June. Completion of flowering by end of June set us up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavour profiles. Harvest commenced at the end of September and was complete by early October.

VINEYARDS

Location

69% Kent, 31% Sussex

Soils

Largely clay, with subsoils including sand and seashells in Kent, and predominantly chalk soils with flint loam in the South Downs in West Sussex.

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

September and October 2020

Harvest method

Hand picked

WINEMAKING

Processing

Whole-bunch pressed and naturally settled for 24-36 hours

Fermentation

Fermented in temperature-controlled stainless-steel tanks; a small percentage was fermented in old oak barrels for added complexity.

Bottling date

July 2021

Lees ageing

Minimum of 48 months

ANALYSIS

Grape variety

100% Chardonnay

Alcohol

12.0%

Titrateable acidity

8.3 g/l

Residual sugar

9.0 g/l

pH

2.90