TWENTY NINETEEN

OAK RESERVE

In the glass, this is bright gold with fine, persistent bubbles. The nose is brimming with aromas of ripe peach, honey-lemon and toasted hazelnuts. The palate shows ripe orchard fruits, stone fruits and citrus notes, alongside a pronounced toasted character – think buttered toast, toasted nuts and soft, sweet spice. There's a beautiful weight and creamy texture in the palate, leading to a long and complex finish.

Food pairing: serve with richer fish or lighter meat dishes, such as roasted chicken with morels; baked cod with butter beans and chorizo, or a caramelised onion tart.

VINTAGE REPORT

Winter rains enabled the vines to take full advantage of good soil moisture levels during spring growth. This was topped up during the season by regular rainfall, which helped to maintain optimum levels of nutrition in the vines. Dry and warm weather at the end of June allowed for successful flowering over a short period of time, resulting in even fruit-set. Good weather in August continued uniform fruit development across the vineyards. Slightly cooler weather in September and October allowed for a slow ripening period that created the composition of varied and complex flavour profiles. Harvest commenced at the end of September and was complete by the middle of October.

VINEYARDS

Location
80% Kent, 20% 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
October 2019

Harvest method
Hand picked

WINEMAKING

Processing
Whole-bunch pressed and protective.

Fermentation
50% fermented in 4,000l foudres; 50% fermented in a mixture of 500l and 228l barrels.

Bottling date
August 2022

Lees ageing
33 months

ANALYSIS

Grape variety
100% Chardonnay

Alcohol
12.0%

Titratable acidity
10.5 g/l

Residual sugar
6.5 g/l

pH
2.90