TWENTY TWENTY FOUR

ENGLISH ROSÉ

Pale pink in the glass and bursting with soft red fruits, peach and nectarine on the nose. The palate is fresh and fruit-driven, with lots of bright red berries, tropical notes and zesty citrus, alongside delicate floral notes and a striking minerality on the finish. The wine is vibrant, yet elegant.

Perfect as an aperitif and equally delicious with fresh fish and shellfish, moules with crusty bread or a panzanella salad.

VINTAGE REPORT

The overarching story of 2024 was a wet and challenging vintage – but painstaking work in the vineyard was rewarded with a small yet mighty harvest. Following a wet winter, budburst was on 26th March (earlier than 2023) and flowering was on 18th June. The weather was characterised by frequent rainfall interspersed with mild weather. In Sussex, between budburst and mid-July, there were only two week-long dry periods. The picture was similarly damp in Kent, where the total volume of rainfall wasn't exceptional, but the frequency was. At harvest, we were rigorous in our quality control – bringing in micro-parcels of fruit at peak ripeness and in a beautiful condition.

VINEYARDS

Location
Lower Mill Hill and Boot Hill Vineyard: a south-facing ancient escarpment in Appledore, Kent.

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 2024

Harvest method
Hand picked

WINEMAKING

Clones
115, 777 and 828

Processing
Fermented at 15°C for 14 days in stainless-steel tanks

Bottling date
31st January 2025

ANALYSIS

Grape variety
100% Pinot Noir

Alcohol
12.0%

Titratable acidity
6.8 g/l

pH
3.50