

TWENTY TWENTY FOUR  
CHARDONNAY



A pale straw colour in the glass, with delicate notes of lemon, grapefruit zest and green apple. The palate is fresh and vibrant, showing bright citrus fruits alongside nectarine and crunchy pear. The wine is elegant and quite linear with a beautiful wet-stone, chalky mineral note leading to fresh ginger, white pepper spice on the finish.

Food pairing: Perfect with oysters, a plate of fruits de mer or a crumbly, creamy goats cheese.

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## 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. 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.

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### VINEYARDS

#### Location

Our Kent vineyards, located on a south-facing ancient escarpment in Appledore.

#### Soils

Largely Wealden clay, with subsoils including sand and seashells.

#### 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

Harvested by hand in October.

#### Viticulture

We incorporate regenerative practices in our farming. Soil health is monitored through measurements of organic matter, soil structure and indicators of biodiversity.

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### WINERY

#### Winemaking

Parcels of Chardonnay were whole-bunch pressed and fermented and aged for nine months in 500L French oak puncheons; 15% new and 85% neutral. The wine was aged for a further six months on fine lees in stainless-steel before bottling.

#### Bottling date

February 2026

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### ANALYSIS

#### Grape variety

100% Chardonnay

#### Alcohol

12%

#### Titrateable acidity

6.7 g/L

#### pH

3.45