

TWENTY NINETEEN
CHARDONNAY
GUINEVERE



Bright gold in colour and with a nose full of ripe citrus, green apple and lemon balm notes, this single vineyard wine shows classic characters of a cool climate, barrel-aged Chardonnay.

The ripe, rounded fruit follows through to the palate with elegant stone fruit, citrus peel and pineapple. A linear, saline minerality and notes of toasted nuts and oatmeal linger to create a complex and long-lasting finish.

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:

Boot Hill Vineyard.
A south facing
ancient escarpment
in Appledore, Kent.

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry with close
proximity to the coast.

Pruning Method:

Single or double guyot.
Dependent upon each
individual block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

548 and 95

Processing:

100% whole bunch pressed.
Fermentation at cellar
temperature in barriques.

Barrel ageing:

10 months in French oak,
20% new, 80% old.

Malolactic:

100%

Bottling Date:

9th December 2020.

ANALYSIS

Grape variety:

100% Chardonnay.

Alcohol:

12.5%

Titratable acidity:

6.4g/l

pH:

3.38