

TWENTY TWENTY ONE
CHARDONNAY
GUINEVERE



Pale golden colour with a nose brimming with honeyed citrus, orchard fruits and toasted nuts. On the palate, the wine is elegant with a silky texture and flavours of lemon zest, green apple and pineapple. As the wine develops in the glass there are notes of orange blossom, sweet spices and buttered toast, leading to a striking minerality on the finish.

Food pairing: Fish, seafood, light meats and cheese.
Try lemon and herb roasted chicken or seafood chowder.

VINTAGE REPORT

Budburst began on 20th April with a record number of cold nights throughout the frost period. We luckily escaped the worst of these temperatures, but this was a sign of a turbulent season to come. Flowering started on the 24th June, 10-15 days later than usual, indicating a later start to harvest than we have been used to for some years. Higher levels of rainfall put pressure on the vineyard teams but also allowed good nutrient cycling from the soil to the vines resulting in very good quality canopy and wood for the coming pruning season. September and early October brought some much-needed sunshine and warmth allowing the grapes to ripen in time for a successful harvest that started in early October and finished in the first days of November.

VINEYARDS

Location:

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

Soils:

Clay and sandy loam.

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 to October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

548 and 95.

Processing:

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

Bottling Date:

January 2023.

Barrel Ageing:

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

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12.5%

Titrateable Acidity:

7.2 g/l

pH:

3.39