

TWENTY TWENTY TWO
CHARDONNAY RS180



Bright golden in colour, with an opulent and generous nose full of ripe pear, apple, lime, white peach and a delicate floral, blossom note. The palate shows a juicy sweetness, with lots of vibrant and ripe fruits, from orchard and honeyed citrus to more tropical and stone fruit characters, with pineapple and apricot alongside marmalade and ginger spice notes. A luscious and aromatic sweet wine with a vibrant streak of racy acidity on the finish.

Food Pairing: Fruit based desserts, like a lemon tart, orange and cardamom cake, or a passionfruit meringue tart.

VINTAGE REPORT

A budburst date of 28th March meant that we started the season slightly earlier than average. Frosts were not an issue, but some cold nights required vigilance from our vineyard team on frost watch. Steady heat and dry weather until flowering resulted in a uniform period during anthesis with flowering complete across all sites and varieties within three weeks. Warm and dry conditions from May through until veraison in August meant that the vines were in very good condition nutritionally with their mature root systems ensuring they had a steady supply of water. Rainfall from mid-August ended the dry conditions and gave the vines a top-up before the harvest period commenced in mid-September, finishing in early October.

VINEYARDS

Location:

Our own Gusbourne Bottom Camp vineyard on a South facing ancient escarpment in Appledore, Kent.

Soils:

Largely clay, with subsoils including sand and seashells in Kent.

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 Date:

7th October 2022.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

809.

Processing:

A winemaking technique called cryo-freezing created an ice wine. This process reduced around 2,000 litres to just 700 precious litres of really concentrated wine after ice was removed. To ferment this beautiful liquid we adopted classic aromatic winemaking techniques. Keeping wine in tank, at low temperatures.

Bottling Date:

November 2022.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

10%

Titrateable Acidity:

10 g/l

pH:

3.30