

TWENTY NINETEEN
CHARDONNAY 809



This unusual single vineyard Chardonnay is produced from the 809 'musque' Chardonnay clone and is the second crop we have used in our wine since it was planted in our Bottom Camp vineyard during 2015. It displays a truly interesting and unique profile of flavours more commonly associated with the Muscat grape. A seductive nose shows perfume of white orange blossom flowers, melon, peach and white pepper. On the palate, citrus is more prevalent, tangerine zest coming to the fore alongside golden apple and pear.

Fresh and lively, it has abundant length.

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:

Bottom Camp 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:

809

Processing:

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

Barrel ageing:

90% tank fermented,
10% new French oak.

Malolactic:

100%

Bottling Date:

9th December 2020.

ANALYSIS

Grape variety:

100% Chardonnay.

Alcohol:

12%

Titratable acidity:

5.6g/l

pH:

3.52