

TWENTY TWENTY
CHARDONNAY GUINEVERE
BARREL SELECTION



Pale golden in the glass, an intense nose shows aromas of honeyed citrus, stone fruit and delicate spice. On the palate, the wine is rich and rounded, with ripe citrus, orchard and stone fruits, highlighted by lemon, peach and green apple. Barrel fermentation and further ageing brings a creamy texture, with toasted nuts and sweet vanilla notes leading to a long, persistent finish.

Food pairing: Fish, seafood, light meats and veggie dishes. Try a seafood chowder with fresh clams and mussels or ginger and garlic barbecued chicken thighs with charred baby corn and white bean salad.

VINTAGE REPORT

Mild spring temperatures resulted in budburst at the start of April. Shoot development was favourable through the early part of the season with warm temperatures creating steady growth towards flowering, which began in early June. Completion of flowering by end of June set us up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavour profiles. Harvest commenced at the end of September and was complete by early October.

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:

October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

548 and 95.

Processing:

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

Barrel Ageing:

14 months in French Oak,
60% new, 40% old.

Bottling Date:

December 2021.

ANALYSIS

Grape Variety:

100% Chardonnay
(Clones 548 & 95)

Alcohol:

13%

Titrateable Acidity:

5.6g/l

pH:

3.33