

TWENTY TWENTY TWO
WINEMAKERS EDITION PINOT NOIR BLANC



Alastair and Mary chose expressive Pinot Noir fruit from Down Field vineyard for this pale gold, aromatic wine filled with flavours of juicy apricot and fresh English raspberries. Lightly pressed and aged in older oak for texture and weight, the wine has attractive notes of honey and fresh, balanced acidity.

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 Down Field vineyard on a South facing ancient escarpment near Goodwood in West Sussex.

Soils:

Predominantly chalk soils with flint loam in the South Downs in West Sussex.

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:

PN115.

Processing:

100% whole bunch pressed. Fermentation at cool cellar temperature in barriques to promote aromatics.

Barrel Ageing:

6 months in French oak, 100% old.

Bottling Date:

March 2023.

ANALYSIS

Grape Variety:

100% Pinot Noir.

Alcohol:

13%

Titratable Acidity:

5.6 g/l

pH:

3.30