



HATTINGLEY VALLEY

STILL Chardonnay 2022 - Tasting Notes

Pale lemon in colour, this Chardonnay is wonderfully vibrant, with aromas of lime, blossom, candied pear and tart nectarine on the nose. Citrus and green apple continue on the palate, along with notes of elderflower, which are complimented by a natural bright acidity. A fine and rich mouthfeel ends in a long and refreshing finish.

Vintage

2022 was certainly an unusual year. The long and warm growing season saw more than the double of sunshine hours, surprisingly hot days and no rain, with drought being recorded at some sites. The result was high yields free of disease, and very ripe fruit, full of flavours and good acid levels.

Production

100% Chardonnay, hand-picked and whole-bunch pressed. 76% of the total blend was barrel fermented in old barrels but only 19% aged in those barrels for approximately 8 months. 63% of the total blend went through malolactic fermentation.

Pairing

For the true Chardonnay lover, the pairings are endless! We like to serve ours with chicken liver parfait on brioche toast. Or for a main course, roasted cod on a bed of puy lentils. Delicious!

Drinking window

Perfect for drinking this year whilst young and fresh.

Technical Information

Varieties –
Chardonnay 100%

Alcohol (ABV) – 12.4%
Acidity – 7.2g/l
Wine pH – 3.02%

Residual sugar – 0.83 g/l
Vegetarian/Vegan – Yes
Contains Sulphites



Awards to Date

(including previous vintages)



UNAPOLOGETICALLY BRITISH