



HATTINGLEY VALLEY

STILL Pinot Noir 2022 - Tasting Notes

Bright Ruby in colour, this elegant pinot is bursting with aromas of red fruit, including strawberries and cherries with hints of tobacco smoke. On the palate, the aromas continue, revealing candied cherries, cooked fruit and rich dark chocolate. A smooth mouthfeel from oak ageing balances well with the wine's acidity, ending in a long and smooth 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

The grapes were handpicked and carefully destemmed. After a four day cold soak at 4°C to extract colour, body and flavour, fermentation took place at temperatures between 25°C and 30°C for eight days, with gentle punch downs twice a day. The wine was then pressed off the skins and transferred into old French oak barrels for malolactic fermentation. This softens the acidity and tannins to allow integration of complex oak flavours. It spent 12 months ageing in old oak barrels before being filtered and bottled.

Pairing

Perfect with any game dish. Or, for a rather alternative pairing, why not try it with a beautifully grilled fillet of Sockeye salmon (some may be on the fence about this one, so settle the debate and let us know what you think!).

Drinking window

Perfect for drinking this year whilst young and fresh.



Technical Information

Varieties –
Pinot Noir 100%

Alcohol (ABV) – 11.9%
Acidity – 4.9g/L
Wine pH – 3.56%

Residual sugar – 0.22 g/l
Vegetarian/Vegan – Yes
Contains Sulphites

Awards to Date

(including previous vintages)



UNAPOLOGETICALLY BRITISH