



Still Chardonnay 2020 - Tasting notes

Pale lemon colour with soft green hue, this Chardonnay has wonderfully pronounced citrus, blossom and grapefruit aromas, with a hint of honey and pear. The palate is clean and fresh, with a mouthful of green apple flavours, and a creamy texture that is nicely balanced with its natural vibrant bright acidity. A fine and rich mouthfeel, with a long dry finish.

Vintage

Spring frosts in late April and early May slightly reduced the crop for some of our vineyard sites. We then saw an almost perfect growing season with ideal weather conditions throughout: unseasonably warm weather from late spring and into summer, a few days of rain in August and a mini heatwave in September, led to the earliest harvest in our history with little disease pressure and great, clean fruit, bursting with flavours and superb levels of ripeness. The drier than average season meant that bunch weights were smaller, so the overall yield was lower than 2018 and 2019 – a blessing after two such bumper years.

Production

The grapes for this Still Chardonnay were carefully selected from a range of parcels in Kent and Essex. Handpicked and gently whole-bunch pressed; the juice was fermented in temperature controlled stainless steel tanks in order to retain its freshness and fruit purity. A very small proportion was fermented in old oak barrels to add a touch of spice whilst only 20% of the blend was put through malolactic fermentation in order to preserve the bright fruit character and zesty acidity. The wine was filtered and bottled whilst still young and vibrant.

Technical Information

Varieties – Chardonnay 100%
Alcohol (ABV) – 12.6% Acidity – 7.3 g/L Wine pH – 2.97 Residual Sugar – 1.53 g/L
Vegetarian/Vegan - Yes Contains Sulphites

Best enjoyed...

Hopefully within two metres of friends or family....



‘At least the wines will be good... 2020 may have not been the best year for humankind, but it was a brilliant one for grapes. With all the time in the world to spend in the vineyards we were able to nurture certain plots to ultimate ripeness, hence this, our first Still Chardonnay.’

Emma Rice
Emma Rice
Head Winemaker



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