

PENN CROFT

HAMPSHIRE ENGLAND

PINOT BLANC 2020

2020 proved an early season, with clear and bright weather persisting through much of April and May. This led to some frost events in the UK, which restricted yields. Warm conditions continued through the summer, this presented the opportunity to push maturity and allow the Pinot Blanc fruit additional hang time before harvest. Hand picked from the Missing Gate Vineyard in Essex on the 10th October 2020.

"A LOW SULPHUR REGIME AND MINIMAL FINING HAVE LEFT THE BEAUTIFUL FRUIT TO ROMANCE YOUR SENSES. THIS IS A TRULY BRILLIANT WINE WITH SENSATIONAL DEPTH, COMPLEXITY AND LENGTH."

• MATTHEW JUKES, VINEYARD MAGAZINE •

"ELLIPTICAL CURVES OF FRUIT ON THE PALATE IN FINE LIME-GREEN OUTLINE. A LOVELY MINGLE OF NUTTINESS, CITRUS PING AND WARM SPICES THAT LIFTS AND LINGERS"

• TAMLYN CURRIN, JANCIS ROBINSON •

TASTING NOTE

Complex nose with aromas of juicy stone fruits, hazelnut and citrus zest wrapped around a core of minerality. The palate is rich, poised and expressive, with great texture and balance. The finish is long and focused, with lingering flavours of ripe nectarine and crushed almonds.

WINEMAKING

Whole bunch pressed and 100% fermented in neutral burgundy barrels. 100% Malolactic fermentation to soften acidity, build texture and add complexity. Kept on fine lees for 8 months prior to bottling then aged in bottle for 3 months before release.

WINEMAKER Ben Smith

TECHNICAL INFORMATION

VINTAGE 2020

VOLUME 75cl

GRAPE VARIETY Pinot blanc

ALCOHOL 13%

ACIDITY 6 g/l

RESIDUAL SUGAR <1 g/l

ALLERGENS Contains sulphites
Suitable for Vegans

