CHARDONNAY 2022

VINTAGE NOTES

2022 was a vintage of anomalies. A maximum temperature of 41.43°C was recorded in the Polo Field on the 19th July, whilst cumulative precipitation for the three summer months, June - August, was a miserly 10mm. Temperatures in September and October fell back to normal values, slowing ripening.

Rainfall remained low across September and October. We saw zero botrytis and the bunches and berries for both Chardonnay and Pinot were small. The team had it easy on the sorting table, but the punch downs were brutal given the high percentage of solids. Pump overs and délestage were a salve for aching harvest limbs.

Climate is delivering a crammer course. It feels like we've experienced a lifetime of meteorological possibilities since our first vintage in 2016. The memory of 2022's long hot summer will live long in the wines.

VINIFICATION

Fruit was handpicked and whole bunch pressed. With no settling, the juice was transferred to 228L Burgundian oak barrels with full solids for fermentation. The wine was then left on gross lees for 12 months, where malolactic fermentation took place. Battonage was performed once, as the wine was transferred out of barrels to tank to give the wine further time on gross lees before bottling 6 months later. The wine was bottled unfined.

THE VINEYARDS

We sourced grapes from the loamy, carbonite rich clay of the estate's most easterly block, Sleipnir and Spar Hill, overlooking the Blackwater Estuary. The sites were picked for their ideal mix of London Clay, sand and silt providing rich and deep soils optimal for Chardonnay vine cultivation with excellent drainage and heat retention.

TECHNICAL INFORMATION

- Barrel aged:
  100% French oak for 12 months
- pH: 3.00
- TA: 7.3 g/L
- Alcohol: 13.5%

TASTING NOTE

The 2022 Chardonnay has a taut and linear bouquet with clementine and apricot. Fresh and vibrant, the wine opens up gradually in the glass. The palate has a lovely texture, which marks it out from the previous vintage, much more weight. With very fine delineation and minerality, it's beautifully balanced, deepening towards the finish with a prickle of stem ginger that feels more pithy and, therefore, has greater umami that the previous vintage. Superb. *Neal Martin, 92 points*

RELEASE DATE: AUTUMN 2024 • 46 BARRELS PRODUCED

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