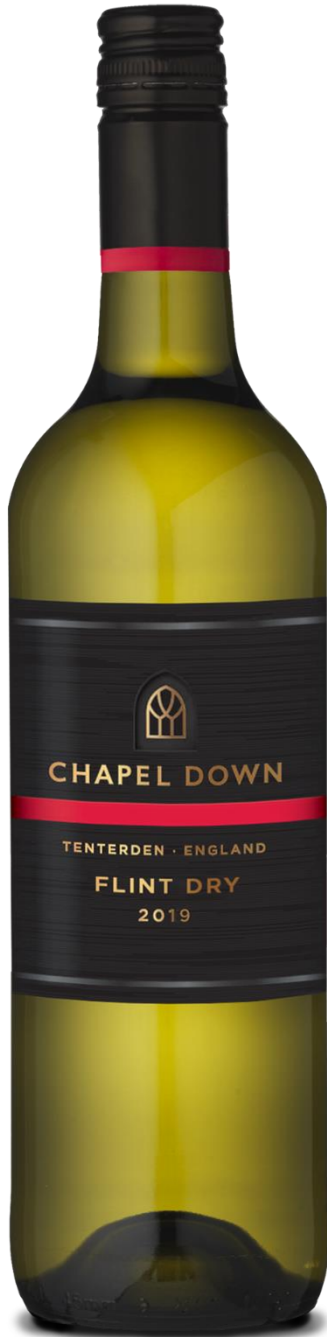




CHAPEL DOWN

TENTERDEN ENGLAND

## CHAPEL DOWN FLINT DRY 2019



### GRAPE VARIETY

Chardonnay 60%, Bacchus 20%  
Reichensteiner 5%, Pinot Noir 4%  
Schonburger 4%, Siegerrebe 3%  
Pinot Blanc 3%, Ortega 1%

### VINEYARDS

Fruit is sourced from vineyards in Kent, East Sussex and Essex. Grapes are grown predominantly on single and double guyot pruning systems, on varied soils including, chalk, clay and loam soils.

### WINEMAKING

Vinified in stainless steel at cool temperatures to retain aromatic delicacy before the wine was blended, clarified and bottled in February 2020.

### ANALYSIS

ABV: 12%  
Residual Sugar: 1.9g/l  
pH: 3.13  
TA: 7.8g/l

### TASTING NOTES

Chapel Down Flint Dry is a fragrant white wine with aromas of green apple, Galia melon and kiwi. The palate is fresh and has flavours of grapefruit zest which leads to a crisp finish.

### SERVING SUGGESTION

Ideal as an aperitif or enjoy with white meats, seafood or salad.

*Josh Donaghay - Spire*

Chapel Down Winemaker