



# **VINTAGE**

2017

#### **GRAPE VARIETY**

100% Chardonnay

#### **VINEYARDS**

Kit's Coty vineyard is a 95 acre vineyard on the North Downs of Kent. The southerly aspect ensures the vines capture the sunshine all year long while the warm, free-draining chalk soils provide the perfect terroir for producing well balanced, intensely flavoured fruit. Restricting yields and maintaining vine balance allow vines to fulfil their potential, producing fruit that truly express their identity and the unique qualities of the soil.

## WINEMAKING

Harvested by hand in late September, grapes are whole bunch pressed before undergoing wild fermentation in third and fourth use French oak barrels for nine months adding complexity and richness to the wine.

# **ANALYSIS**

Residual Sugar: 1.2 g/l ABV: 12.5% pH: 3.06 TA: 6.7 g/l

### **TASTING NOTES**

Expect aromas of fresh apple, buttered brioche and toasted hazelnuts with a background note of subtle oak. The palate has more fresh apple and apricot flavours, a smooth texture and a long finish.

### **SERVING SUGGESTION**

An ideal pairing to Rye Bay scallops in garlic butter or simply grilled lemon sole.

## **AWARDS**









