



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN CHARDONNAY 2017



GRAPE VARIETY

100% Chardonnay

VINEYARDS

The fruit for this wine comes from Burgundian clone Chardonnay vines grown on chalk on the North Downs of Kent.

WINEMAKING

The hand-picked grapes were whole-bunch pressed in September and October 2017 and fermented at a cool temperature. Full malolactic fermentation followed as did extended maturation on lees prior to bottling in September 2018.

ANALYSIS

ABV: 12%

Residual Sugar: 4.8 g/l

pH: 3.22

TA: 6.1 g/l

TASTING NOTES

Chapel Down Chardonnay, unoaked to retain freshness, has aromas of white peach, lemon and apple. The palate is fresh and light with citrus and pear flavourings leading to the long, pure finish.

SERVING SUGGESTION

Enjoy as an aperitif or an ideal partner to shellfish, especially Rye oysters.

Josh Donaghay - Spire
Chapel Down Winemaker