



CHAPEL DOWN

TENTERDEN ENGLAND

CHAPEL DOWN PINOT BLANC 2017



GRAPE VARIETY

100% Pinot Blanc

VINEYARDS

Fruit is sourced from Maldon in Essex and Sandhurst in Kent. Grapes are grown on cordon and double guyot pruning systems, on clay soils. An early spring in 2017 meant there was a long growing season with the corresponding increase in ripeness and flavour development.

WINEMAKING

The grapes were whole bunch pressed and only the best juice used. Fermentation took place in temperature controlled stainless steel, followed by malolactic fermentation which, in combination with the slight residual sugar from primary fermentation and time spent on lees, contributes to the creamy texture of this wine.

ANALYSIS

ABV: 12%

Residual Sugar: <1g/l

pH: 3.04

TA: 6.5 g/l

TASTING NOTES

Pinot Blanc 2017 has aromas of pear, melon and white flowers. The palate has flavours of citrus peel and fresh apricot which lead to the long finish.

SERVING SUGGESTION

An ideal pairing to seafood, summer salads or Thai cuisine. An ideal alternative to a Marlborough Sauvignon Blanc.

Josh Donaghay - Spire

Chapel Down Winemaker