



# CHARDONNAY

## VINTAGE

2020

## 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 2020 and fermented at a cool temperature. Full malolactic fermentation followed as did extended maturation on lees prior to bottling in February 2021.

## ANALYSIS

Residual Sugar: 1.8 g/l

ABV: 12%

pH: 3.14

TA: 7.3 g/l

## TASTING NOTES

Chapel Down Chardonnay, unoaked to retain freshness, has aromas of apple, pear and tropical fruit. The palate has flavours of pineapple, melon and citrus leading to the long fresh finish.

## SERVING SUGGESTION

Enjoy as an aperitif or an ideal partner to shellfish.

