



CHARDONNAY 2018

VINTAGE NOTES

The 2018 vintage was an excellent growing season. The intense cold and heavy snowfall brought on by the “Beast from the East” delayed the growing season and crucially meant frost at budburst was avoided. The warm temperatures and dry conditions prevailed into summer and the vineyards’ experienced 1,039 growing degree days. This long vegetative cycle allowed for slower grape maturation, enhancing flavour development. Near perfect conditions at harvest has resulted in wines that exhibit elegant textures and a generous fruit profile making 2018 a vintage of an exceptional nature that will allow for cellaring.

THE VINEYARD

The Octagon Block is the most established vineyard on the estate with an eclectic soil profile. Spanning

over 12 acres, most of the vines sit on glaciofluvial sediments of sandy gravel, known as Danbury Gravel, that accumulated during the last Ice Age, and clay outcrops at the lower, southern end. Clay is renowned for producing powerful wines and gravel pulls in the opposite direction. Planted at low density, the Octagon Block has proven itself capable of producing Chardonnay and Pinot Noir that are exceptionally rich and complex.

VINIFICATION

Fruit was handpicked and whole bunch pressed. After little or no settling the juice was transferred to 228L Burgundian oak barrels for fermentation. The wine was then left on gross lees for 10 months, where malolactic fermentation took place without battonage. The wine received another 20 months élevage before release without any fining.



TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 10 months
- pH: 3.35
- TA: 6.1 g/L
- Alcohol: 14%

TASTING NOTE

Elegantly perfumed and fresh with citrus flavours of lime zest and mandarin with white peach. This palate displays mouth-watering acidity with a delightful texture and great length.

RELEASE DATE: Spring 2021 • BOTTLES PRODUCED: 5005

DANBURY RIDGE
WINE ESTATE

HYDE CHASE, DANBURY, ESSEX, CM3 4LN | INFO@DANBURYRIDGE.COM | WWW.DANBURYRIDGE.COM