



CHARDONNAY 2020

VINTAGE NOTES

The 2020 vintage was the second harvest at the Danbury Ridge winery and was one of many extremes. The growing season began with a high frequency of frost events in April, where potential damage was carefully mitigated by Vineyard Management. Despite these cold night-time temperatures, very warm, dry, sunny daytime conditions resulted in the earliest veraison seen in the region in the past decade.

Record levels of ripening were achieved as the start of September experienced a late summer heatwave before rain arrived, replenishing soil nutrients and producing healthy, vigorous vines. For the Pinot Noir, this cooler weather and rain that followed allowed the clusters to develop complex flavours whilst maintaining acidity. The quality of the Chardonnay was exceptional, and the resulting wines are once again full of flavour and vibrancy.



TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 10 months
- pH: 3.21
- TA: 6.9 g/L
- Alcohol: 13%

VINIFICATION

Fruit was handpicked and whole bunch pressed. With no settling, the juice was transferred to 228L Burgundian oak barrels with full solids for fermentation. The wine was then left on gross lees for 12 months, where malolactic fermentation took place. Battonage was performed once, as the wine was transferred out of barrels to tank to give the wine further time on gross lees before bottling 6 months later. The wine was bottled unfinned and unfiltered.

THE VINEYARDS

In addition to the loamy, carbonate rich clay of the estate's Sleipnir Block, Chardonnay was also sourced from two vineyards along the Blackwater Estuary and River Crouch. These vineyards include the glacial deposits of the Blackwater Estuary to the north and the heavy London Clays from the River Crouch to the south.

TASTING NOTE

A beautifully balanced wine that highlights the elegance and purity of individually selected Chardonnay clones. The bouquet of white flowers, stone fruits and a hint of orange zest brings a freshness and depth perfectly accompanied by its striking acidity.

RELEASE DATE: AUTUMN 2022 • BOTTLES PRODUCED: 5447

DANBURY RIDGE
WINE ESTATE

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