



CHARDONNAY 2021

PALE STRAW. THE NOSE IS VERY CONVINCINGLY BURGUNDIAN – TRULY SAVOURY AND LIKE A RIPE ST-AUBIN WITH A HINT OF STRUCK MATCH. THE PYCM (PIERRE-YVES COLIN-MOREY) OF ENGLAND? REAL LIFT AND CONVINCING FRUIT ON THE PALATE. DRIER AND MORE SOPHISTICATED THAN THE 2020. VERY VIBRANT. SHOULD HAVE A RATHER GLORIOUS FUTURE. QUITE LONG.
JANCIS ROBINSON

VINTAGE NOTES

2021 was a tale of two halves. Low yields and extremely vigilant vineyard management were essential due to the cool start to the growing season along with Spring frosts. We needed recorded highs in September and October, and we got them.

On the Danbury Ridge estate, growing degree days were higher than 2018 and 2020 at picking. It is a credit to the vigilance shown in the vineyards that we can reach good still wine ripeness even in marginal years.

Sugar levels were lower than usual because of a cold summer, but phenolic ripeness and flavour profiles were extremely good resulting in a delightful balance of acidity and sugar. With gentle vinification, respectful of the vintage, the wines will retain their freshness and bright fruit.



TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 12 months
- pH: 3.15
- TA: 7.1 g/L
- Alcohol: 13.5%

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 unfiltered 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

Infused with the signature clementine oil and bursting with citrus notes. There is a gravitas to this Chardonnay that draws you in with its rich textures and depth of flavour with an array of glacé lemons, lime and stone fruits. We anticipate this wine will evolve in the cellar.

RELEASE DATE: AUTUMN 2023 • BOTTLES PRODUCED: 7165

DANBURY RIDGE
WINE ESTATE

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