OCTAGON BLOCK CHARDONNAY 2022

VINTAGE NOTES

2022 was a vintage of anomalies. Temperatures over 40°C were recorded in the Octagon Block, whilst cumulative precipitation for the three summer months, June - August, was a miserly 10mm. Temperatures in September and October fell back to normal values, slowing ripening.

Rainfall remained low across September and October. We saw zero botrytis and the bunches and berries for both Chardonnay and Pinot were small.

Climate is delivering a crammer course. It feels like we've experienced a lifetime of meteorological possibilities since our first vintage in 2016. The memory of 2022's long hot summer will live long in the wines.

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. 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 18 months, where malolactic fermentation took place without battonage. The wine received another 12 months elevage before release without any fining.

TECHNICAL INFORMATION

- Barrel aged:
  100% French oak for 18 months
- pH: 3.21
- TA: 8 g/L
- Alcohol: 13.5%

TASTING NOTE

Pretty deep straw. Rich but tense nose - rather scrum my! Riper than many white burgundies but with definite freshness and savour. Pretty damned smart. Refreshing hints of tangerine. Already very complete. Sophisticated. I may well be underestimating its active life. *Jancis Robinson, 17.5*

RELEASE DATE: SPRING 2025 • BOTTLES PRODUCED : 2948

DANBURY RIDGE
WINE ESTATE