



OCTAGON BLOCK PINOT NOIR 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 the ripening, and rainfall remained low.

We saw no botrytis and bunches and berries for both Chardonnay and Pinot were small. The team had it easy on the sorting table, but punch downs were brutal given the high percentage of solids. Pump overs and délestage were a salve for aching harvest limbs.

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

The fruit was handpicked and sorted in the vineyard and winery. Grapes received 100% destemming but no crushing to maintain whole berries. The grapes were gravity fed into open-top fermenters for cold soak. Temperatures were allowed to increase naturally, but kept very cool for fermentation. After fermentation, wine was transferred to barrels for MLF, battonage and 18 months ageing. The wine was bottled unfiltered and unfiltered.



TECHNICAL INFORMATION

- Barrel aged:
100% French oak for 18 months
- pH: 3.49
- TA: 5.9 g/L
- Alcohol: 13.5%

TASTING NOTE

Powerful and intense with some nice spicy notes, and bold cherry and raspberry fruit. There's some nice grippy structure here, with notes of tar and spice in the background. Lively acidity. This is very fine. An astonishing wine.
Jamie Goode, 96/100

RELEASE DATE: SPRING 2025 • BOTTLES PRODUCED: 1769

DANBURY RIDGE
WINE ESTATE

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