



CHARDONNAY 2023

VINTAGE NOTES

The 2023 growing season was bookended by warm weather in June and September but there were multiple plot twists in between. Taken in isolation, the mean values for precipitation and warmth suggest a straightforward vintage. The vines, however, had other ideas and the problem posed was how best to manage oversized bunches. Crop thinning was meticulous, the task requiring bunch-by-bunch appraisal. Only small clusters were retained to benefit from a high light environment.

The final twist of the vintage was the high incidence of Asian fruit flies, though Chardonnay and some Pinot clones were largely spared. Careful netting and triage ensured only clean fruit was harvested.

The wines now in bottle reflect September's generosity: Chardonnay is ripe and expressive, while the Estate Pinot, softened by extended barrel ageing, may be our best yet.

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. Bâttonage 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 unfined.

THE VINEYARDS

We sourced grapes from the loamy, carbonite rich clay of the estate's most easterly block, Sleipnir and Spar Hill, overlooking the Blackwater Estuary. The sites were picked for their ideal mix of London Clay, sand and silt providing rich and deep soils optimal for Chardonnay vine cultivation with excellent drainage and heat retention.



TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 12 months
- pH: 3.10
- TA: 7.4 g/L
- Alcohol: 13.5%

TASTING NOTE

Crisp and precise, with aromas of orange blossom, lemon verbena, and honeysuckle. A subtle touch of vanilla from barrel ageing complements the zesty citrus and stone fruits, adding structure and depth. Cooler growing conditions than 2022 have enhanced the wine's bright acidity, framing flavours of lemon curd and green apple. The finish is balanced, refined, and harmonious.

RELEASE DATE: AUTUMN 2025 • 100 BARRELS PRODUCED

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WINE ESTATE

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