RIVER VALLEY VINEYARD PINOT NOIR 2024

VINTAGE NOTES

While 2024 will be remembered as a challenging vintage across much of Europe, at Danbury Ridge we experienced a relatively normal and measured growing season. Cool, steady conditions gave the Pinot Noir a long and gradual ripening period. Pinot often responds particularly well to these cooler years, producing wines with a more ethereal character, lifted floral aromatics and clearly defined red-fruit notes rather than weight or overt ripeness.

Yields were naturally low, enabling us to manage each parcel closely throughout the season. Careful canopy and crop management, together with precise decisions over picking dates, ensured that each vineyard was harvested at optimum maturity. The Pinot Noir arrived at the winery in excellent condition, with loose bunches, ripe skins and brown, crunchy seeds.

VINIFICATION

After handpicking and sorting, the fruit was gently destemmed without crushing to maintain whole berries. The grapes were then gravity-fed into open-top oak and concrete fermenters for 3 to 5 days cold soak. Temperatures were allowed to increase naturally, and the cap received just one to two punch downs per day. Some vats also received extended skin maceration. The wine was transferred to French oak barrels for MLF, bâttonage and 16 months ageing, before being bottled unfined and unfiltered.

THE VINEYARDS

River Valley is the closest of our vineyards to the River Crouch, with just 2.5 acres planted to Pinot Noir. The low-lying site sits on a shallow layer of river-terrace deposits over London Clay. The terrace soil provides drainage and warmth, while the clay beneath maintains moisture reserves throughout the growing season. Its proximity to the river moderates temperature extremes and encourages steady ripening. Year after year, this small parcel produces Pinot Noir defined by concentrated dark-fruit character and a well-developed tannic structured.



TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 16 months
- pH: 3.56
- TA: 5.3 g/L
- Alcohol: 13.5%

TASTING NOTE

River Valley offers the most generous expression of Pinot Noir from 2024. Ripe cherry, red plum and darker berry fruit combine with rose petal and light spice. River-terrace soils over London Clay provide drainage and moisture reserves, supporting steady ripening and concentrated fruit. The palate has depth, firm tannins and fresh acidity, with a long, savoury finish.

RELEASE DATE: AUTUMN 2026 BOTTLES PRODUCED: 1,129

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