



SLEIPNIR BLOCK 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, bâttelage and 16 months ageing, before being bottled unfined and unfiltered.

THE VINEYARDS

The Sleipnir Block Pinot Noir comes from an isolated two-acre parcel within the easternmost vineyard at Danbury Ridge, planted on loam over London Clay and chalk-rich glacial till. Here, the dense clay naturally restricts vine vigour and keeps yields low, while Hyde Wood to the north shelters the vines from coastal winds and supports gradual, even ripening. Year after year, this small plot produces Pinot Noir with a characteristically lifted perfume and silky texture, complemented by the precision and subtle mineral character of its calcareous glacial soils.



TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 16 months
- pH: 3.64
- TA: 5.1 g/L
- Alcohol: 13%

TASTING NOTE

A wine of precision and intensity, expressing the balance of one of the estate's most exciting vineyards. Crushed raspberry, cherry and violet combine with woodland spice and light earth. Low yields and dense clay bring concentration and definition. The palate is silky with bright acidity and persistent red fruit. Perfumed and finely detailed, it finishes long and focused.

RELEASE DATE: AUTUMN 2026 • BOTTLES PRODUCED: 1,560

DANBURY RIDGE
WINE ESTATE

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