



SPAR HILL VINEYARD CHARDONNAY 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 allowed the Chardonnay to ripen gradually, without being pushed by extremes of heat. This extended ripening period was particularly well suited to the variety, supporting flavour and phenolic development while preserving natural acidity.

Yields were naturally low, allowing 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 Chardonnay arrived at the winery in excellent condition, with golden, lightly tanned skins and full phenolic ripeness.

VINIFICATION

The fruit was handpicked and whole-bunch pressed, with the juice transferred directly to 228-litre Burgundian oak barrels for

fermentation without settling. The wine remained on its gross lees in barrel for 12 months, during which malolactic fermentation took place. It then underwent a further six months' élevage on gross lees in stainless steel before being bottled without fining.

THE VINEYARD

Spar Hill vineyard lies near the village of Purleigh on an elevated south-east-facing slope between the Crouch and Blackwater estuaries. The aspect captures the morning sun while avoiding the strongest late-afternoon heat, supporting gradual, even ripening. Its defining feature is a dense, tenacious clay that naturally restricts the vines and concentrates the fruit, producing small bunches of deeply golden Chardonnay berries.

Although positioned between the two rivers, Spar Hill is sufficiently distant from both to experience distinctly cooler nights. These lower nighttime temperatures preserve natural acidity, balancing the concentration provided by the clay with freshness and precision.



TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 12 months
- pH: 3.14
- TA: 7.6 g/L
- Alcohol: 13.5%

TASTING NOTE

The inaugural release from idyllic Spar Hill vineyard captures the character of this distinctive site: citrus blossom, white peach and orchard fruit, carried by a fine, focused texture and lifted acidity. A subtle mineral note adds definition through the palate, while concentration is balanced by freshness and length.

RELEASE DATE: AUTUMN 2026 • BOTTLES PRODUCED: 3,039

DANBURY RIDGE
WINE ESTATE

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