



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



Chardonnay 2023

Vineyards

Appellation: England

Location: East Sussex

Soils: Wealden Clay

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single guyot

Harvest Period: End of September

Harvest Method: Hand picked

Winemaking

Processing: De-Stemmed, cold soaked, gently pressed and naturally settled for 24 hours.

Fermentation: 12 days at 17°C using 120 year-old yeast. Fermented in large format oak barrels.

Malolactic: 60%

Sur Lies: 5 months with weekly bâtonnage

Bottling date: May 2024

Yielding: 1500 Bottles

Released: June 2025

Analysis

Grape variety: 100% Chardonnay

Alcohol: 11.5%

Titrateable acidity: 7 g/l

Residual Sugar: 1 g/l

pH: 3.2

Food Pairing

A great companion to white and green asparagus, sweet and sour dishes, light desserts and cheese.

The ideal Patio wine.

Serving Temperature: 13°C

Winemakers Notes

Delicate pale straw in the glass, an aromatic nose with plenty of bright fruit character dominated by lemon - lime and citrus blossom. On the palate the wine is vibrant and brims with citrus zest, nectarine and hints of green apple. Mineral yet perfumed with underlying salinity, orange blossom and white pepper notes, lively fresh finish.

Our still wine closures are screw Cap. The wines will develop and age slowly & beautifully over the next 10-15 years.

