



HOFFMANN & RATHBONE

ESTD 2010 ENGLAND



Chardonnay 2025

Vineyards

Appellation: England

Location: East Sussex

Soils: Wealden Clay with underlying Sandstone

Microclimate: South facing, sheltered, warm and dry

Pruning Method: Single guyot

Harvest Period: September

Harvest Method: Hand picked in 12kg crates

Winemaking

Processing: Gently whole bunch pressed and naturally settled for 24 hours

Fermentation: 12 days at 15°C using over 130 year-old yeast. Fermented in large format oak barrels

Malolactic: 100%

Sur Lies: 5 months with weekly bâtonnage

Bottling date: June 2026

Yielding: 1000 Bottles

Released: August 2026

Closure: 100% FSC (FSC C100256) approved cork and wax sealing

Analysis

Grape variety: 100% Chardonnay

Alcohol: 12% vol

Titrateable acidity: 5 g/l

Residual Sugar: 2 g/l

pH: 3.4

Food Pairing

Pan-seared scallops with brown butter and cauliflower purée

Roast chicken with a creamy morel mushroom sauce

Comté or aged Gruyère

Serving Temperature: Start near 12°C and let it warm gradually in the glass to reveal its layered fruit and creamy texture.

Winemakers Notes

An expressive Chardonnay with rich orchard fruit layers, ripe white peaches and juicy pears. Hints of almond croissant and candied ginger mingle with orange blossom and wet pebbles. Generous and vinous, the palate combines savoury notes and layered stone fruit with creamy minerality, a touch of beeswax and delicate hints of oak. Beautifully structured and complex, with a velvety texture and a long, opulent finish.

The wine will develop and age slowly & beautifully over the next 10-15 years.

