

SKYE'S CHARDONNAY 2020



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Skye's Chardonnay is made from Burgundy clones planted on Middle Strackney Wood and Old Eight Acre, our two warmest Chardonnay Vineyards which we pick last to maximise phenolic ripeness. More Chablis in style than Puligny, the wine is unoaked and undergoes full malolactic fermentation, extended lees ageing of eight months and in-tank battonage to soften the acidity and add layers of texture and creaminess.

THE WINE

Varieties: 100% Chardonnay

Alcohol: 12.16%

pH: 3.02

Titrateable Acidity: 6.0 g/L

TERROIR

Region: Weald, Kent,
South East England

Vineyard: Middle Strackney Wood
and Old Eight Acre, Hush Heath
Estate

Soil Type: Wealden Clay over
Tunbridge Wells Sand

TASTING NOTES

Nose: Fresh and citrus-led nose with hints of apple blossom and wonderful thyme notes.

Palate: A light green-gold colour. A clean citrus-driven palate with notes of lime and melon rind. A delightful, aromatic and complex Chardonnay.

Winemakers' Food Pairing: Try a garden salad with lots of herbs, such as dill, mint or sorrel. Seafood is a perfect pairing. We love oysters or crayfish!