

WHITEWOLFE



KC2 2023 - Powerful English Chardonnay

Tasting Note

Richly textured on the palate, with intense citrus and lemon curd notes, this is a bold yet nuanced Chardonnay with savoury undertones.

Serving Suggestion

Ideally, serve at cellar temperature (around 13°C) in a Burgundy glass and enjoy slowly, with great friends, over a long lunch.

Food Pairing

For us, this is the ultimate Sunday roast chicken pairing, though it is equally delicious with a milder, hard English cheese or roasted squash pasta with brown butter sauce.

The Nerdy Stuff

The Vineyard

The vineyard is situated in the village of Aylesford in the Kit's Coty region of The North Downs, Kent. The soils are clay-loam over chalk, the vines are trained single guyot.

The Vintage - 2023

The winter of 2022-2023 was relatively mild, leading to an early and even budburst in late March. After a wet April, conditions improved through May and June promoting excellent growth and resulting in a generous crop. Development was steady during the summer months, however the combination of heat and rain at key growth stages further increased berry size/cluster weight. Ripening conditions were ideal during September and the first two weeks in October, however heavy periods of prolonged rain slowed ripening and delayed harvest to the end of October.

The Vinification

We ferment each clone separately in 2nd fill Burgundy barrels with different yeasts to see what the best outcome is for each clone. In 2023 we added around 4% new oak. The wines are aged for a further 11 months in barrel where a barrel selection is then made. 'KC2's' barrels all exuded a powerful lemon citrus and savoury complexity.

The Clones

KC2 Chardonnay is a selection of the clones 95 and 121 with a small amount of FR155 and 76.

Alcohol – 12.5%

Acid – TA 6.67g/l

Residual Sugar – <1g/l

Bottles made - 4000

Veg/vegan – Vegetarian and Vegan