

# WHITEWOLFE



## **KC1 – Elegant English Chardonnay**

### **Tasting Note**

A fine-tuned, intensely elegant wine with complex layers of citrus fruit, flinty minerality and crushed oyster shells.

### **Serving Suggestion**

Best enjoyed lightly chilled (around 13°C) and preferably decanted, allowing it to gently breathe before serving in a Burgundy glass. It's worth taking the time to release the wines full potential.

### **Food Pairing**

This is the perfect wine to pair with fresh English seafood, native oysters, or even chargrilled courgettes with feta and mint. We also love it with soft, light English goat cheese.

## **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 - 2022**

A warm spring promoted strong growth which continued into a hot, dry summer. There were high levels of rain in September, however the free draining nature of the chalky soil and low canopy density meant this had little impact on bunch formation or disease pressure.

Ripening was warm and steady which produced grapes with intense flavours and a good sugar/acid balance.

### **The Vinification**

We ferment each clone separately in 3rd fill Burgundy barrels with different yeasts to see what the best outcome is for each clone. The wines are aged for a further 11 months in barrel where a barrel selection is then made. KC1's barrels all exuded a flinty mineral character with elegant citrus.

### **The Clones**

KC1 Chardonnay is a selection of the clones 76, 95 and 121.

**Alcohol** – 13%

**Acid** – TA 7.5g/l

**Residual Sugar** – <1g/l

**Bottles made** - 2000

**Veg/vegan** – Vegetarian and Vegan