

WHITEWOLFE



KC2 - 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 - 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 2nd and 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. 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 – 13%

Acid – TA 7.35g/l

Residual Sugar – <1g/l

Bottles made - 2000

Veg/vegan – Vegetarian and Vegan