

WHITEWOLFE



KC3 – Expressive English Chardonnay

Tasting Note

This is our most approachable style of Chardonnay, offering a fresh, vibrant expression with subtle notes of stone fruits, complemented by a backbone of citrus acidity.

Serving Suggestion

A wine to enjoy chilled (around 10-13°C) from a Burgundy glass, though we also highly recommend enjoying from a stemless wine glass with a picnic in the park.

Food Pairing

A great wine to enjoy as an aperitif or with nibbles. Think Mediterranean antipasti, English charcuterie, confit tomatoes with humus and salty crisps.

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. KC3's barrels are showing stone fruit and citrus.

The Clones

KC3 Chardonnay is a selection of the clones 76, 95, 121 and some FR155.

Alcohol – 13%

Acid – TA 6.0 g/l

Residual Sugar – <1g/l

Bottles made - 1000

Veg/vegan – Vegetarian and Vegan