

TWENTY TWENTY  
PINOT NOIR



A delicate, pale ruby colour in the glass, this wine shows aromas of morello cherry, wild strawberry and red floral notes on the nose. Elegant and bright on the palate, with soft, supple tannins. Plump red fruits, dark plum and black cherry character sit alongside black pepper spice, smoky notes and an earthy minerality to give a wine with complexity, finesse and a persistent finish.

**Food pairing:** A beautiful match with a variety of dishes from roasted root vegetables to richer meat dishes. Try a smoked duck salad, roasted beetroot salad or rack of Romney Marsh lamb.

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## VINTAGE REPORT

Mild spring temperatures resulted in budburst at the start of April. Shoot development was favourable through the early part of the season with warm temperatures creating steady growth towards flowering, which began in early June. Completion of flowering by end of June set us up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavour profiles. Harvest commenced at the end of September and was complete by early October.

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### VINEYARDS

**Location:**

Boot Hill Vineyard.  
A south facing  
ancient escarpment  
in Appledore, Kent.

**Soils:**

Clay and sandy loam.

**Microclimate:**

Warm and dry, with  
moderating coastal breezes  
due to our close proximity  
to the English Channel.

**Pruning Method:**

Single or double guyot.  
Dependent upon each  
individual block.

**Harvest Period:**

October.

**Harvest Method:**

Hand picked.

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### WINEMAKING

**Clones:**

777, 828 and 115.

**Processing:**

5 days cold soak.  
100% destemmed.  
Fermented on skins  
for 14 days in stainless  
steel tanks.

**Barrel Ageing:**

10 months in French oak.

**Bottling Date:**

September 2021.

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### ANALYSIS

**Grape Variety:**

100% Pinot Noir.

**Alcohol:**

12%

**Titrateable Acidity:**

4.8 g/l

**pH:**

3.55