

## ESTATE PINOT NOIR VERTICAL TASTING

Join us on a journey of discovery as we explore Pinot Noir through a vertical tasting, comparing the 2018, 2019 and 2020 vintages. The vertical tasting showcases the varying expressions of our Estate Pinot Noir's from different years. See how our winemaking techniques have evolved over these years and how the vintage conditions change the character and style of the wines, each with their own personality.

We are proud to produce our exceptional Estate Pinot Noir, and hope you enjoy this vertical tasting. This is the perfect gift for any wine lover, or to age in the bottle and enjoy for yourself.

### ESTATE PINOT NOIR 2020

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A fruity, expressive cool climate Pinot Noir. This rich English red is well-balanced with hints of blackcurrant and wild raspberry, and a savoury character. Leather and earthy notes complement cherry and dark chocolate, with a complexity that makes this red perfect for ageing.

**WINEMAKING:** Pinot grapes were crushed and cold-macerated for 3 days prior to fermentation to increase colour and phenolic extraction. 50% went through extended post-ferment maceration of 40 days to add complexity to the palate. A portion was transferred to oak. 100% MLF.

**BLEND:** 100% Pinot Noir

**ANALYSIS:** Alcohol: 12% | Residual Sugar: <1 g/l | Acidity: 4.8 g/l | Wine PH: 3.69

### ESTATE PINOT NOIR 2019

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This smooth, well-balanced red is complex and bright, with soft tannins and ripe strawberries and plums on the palate. An expressive vintage with cherry tones which seamlessly complement its savoury character, with a long, smooth finish.

**WINEMAKING:** The Pinot Noir grapes were hand-picked, crushed and fermented on skins for around 7 days at 25-28°C. Fermentation was in small individual tanks, allowing punchdown by hand. After pressing, the wine underwent malolactic fermentation in oak barrels to provide a softer, rounder finish.

**BLEND:** 100% Pinot Noir

**ANALYSIS:** Alcohol: 12.5% | Residual Sugar: <1 g/l | Acidity: 4.7 g/l | Wine PH: 3.77

### ESTATE PINOT NOIR 2018

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From an exceptional year for English winemaking, this vintage is light and elegant, yet powerful, aromatic with complexity on the nose. Strawberry and mature raspberry on the palate, with hints of rose on the nose, this is a perfect wine for food matching.

**WINEMAKING:** The Pinot Noir grapes were hand-picked, crushed and fermented on skins for around 7 days at 25-28°C. Fermentation was in small individual tanks, allowing punchdown by hand. After pressing, the wine underwent malolactic fermentation in oak barrels to provide a softer, rounder finish.

**BLEND:** 100% Pinot Noir

**ANALYSIS:** Alcohol: 12% | Residual Sugar: <1 g/l | Acidity: 5.1 g/l | Wine PH: 3.65