



In the Garden of England

CHARTHAM
VINEYARD

PINOT GRIS

Vintage 2016

2016 was a good year. There were no frosts after March. Some high temperatures in spring, followed by hot summer days with a maximum of 34°C in July to coincide with flowering and fruit set. This warm sunshine continued into August and September giving excellent ripening conditions before harvest in late September.

Grape

100% Pinot Gris. Known as Pinot Grigio in Italy. Related to Pinot Noir, but paler skinned. The grape is pinkish in colour, hence Pinot Gris (grey) as opposed to Pinot Noir (black).

Viticulture

Soil: chalky loam with flint on South facing slope

Pruned: February, using single guyot method

Harvested: hand-picked in late September

Winemaker

John Worontschak and Mathieu Elzinga of Litmus Wines

Alcohol 11.4%

Acidity 6.4g/L

Residual sugar <1.0g/L

Tasting notes

"A fresh clean aroma of green apple, white blossom and pineapple leads to bright, refreshing dry palate with elegance and balance. It offers subtle fruits of yellow apple and a hint of tropical pineapple, with a gentle yet persistent finish of citrus fruits. This is high quality dry white offering subtlety and grace, with gentle flavours and texture."

Clive Barlow MW

