



*In the Garden of England*

**CHARTHAM**  
VINEYARD

# PINOT NOIR

## Vintage 2016

2016 was a good year. There were no frosts after March. Some high temperatures in the 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 Noir.

The word 'Pinot' comes from the pine-cone shape of the grape bunch. A grape with thin skins, light in colour, used as a blend or a single varietal.

## 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%

Acidity 6.6g/L

Residual sugar <1.0g/L

## Tasting notes

Usually consumed when young and fruity. Displays red fruit flavours such as strawberry, raspberry, cherry. Best are aged in oak.

*"This is an expressive, fruitful Pinot Noir carrying plenty of red fruit, cherry, raspberry, and well integrated oak notes. The palate is fresh, gentle and dry with a light dusting of ripe tannins, which give structure to the wine. The finish is delightful, giving a lingering, sensual red fruit finish. It is youthful yet age-worthy over the next 2 to 3 years."*

**Clive Barlow MW**

