



2023

MARBURY

CROUCH VALLEY CHARDONNAY

VINTAGE REPORT

A cool and wet spring with budburst occurring in mid-April followed by flowering in the first week of June. The cool weather continued throughout early summer before a period of sunny and warm weather in late summer and early autumn helped to fully ripen a larger than average crop. Harvest dates were pushed into late October to provide the required hang time.

VINEYARDS

Grapes used for this wine were from Essex's Crouch Valley – a unique microclimate notable for being one of the driest and warmest areas in England. The predominant soil type is London Clay which provides ideal conditions for growing Chardonnay.

WINEMAKING

Grapes were hand harvested and whole bunch pressed before going straight to barriques for fermentation. The wine was then aged on lees in a mixture of new and old oak for 10 months before light filtration and bottling.

Bright golden appearance with a nose full of ripe citrus fruit and apple blossom intermingling with subtle and complex notes of brioche, fennel seed and toasted hazelnuts.

The palate is immediately full and rich with notes of ripe orchard fruit and orange zest finishing with a long, elegant and zesty mineral finish.

WINE DETAILS

VINEYARDS

Southbank and Althorne Estate Vineyards

GRAPE VARIETY

100% Chardonnay

CLONES

95, 548, 277, 76

HARVEST DATE

23rd and 25th October 2023

AGEING

10 months in new (15%) and used (85%) French barrels

MALOLACTIC

100%

BOTTLING DATE

20th August 2024

ALC. 12.6% T.A. 5.5g/l PH 3.37

