



2024

# MARBURY

## CROUCH VALLEY CHARDONNAY

### VINTAGE REPORT

A mild and wet start to the year with one of the earliest budbursts on record at the end of March. Cool weather at the beginning of June led to both low bunch size and reduced yield, before warmer and drier periods in July and August helped to ripen a small but healthy crop. September and October presented more unsettled weather and disease pressure, but diligent growers in good sites were able to hang grapes out until early November to achieve optimum ripeness.

### 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 gold in appearance, this wine demonstrates a complex nose of ripe orchard fruits and freshly baked bread with more subtle notes of apple blossom, rich tea biscuit and a stoney minerality.*

*The palate is well balanced with a rich and creamy texture underpinned by a refreshing citric acid line and a long saline finish.*

### WINE DETAILS

#### VINEYARDS

South Bank, Martins Lane, and Great Canney Vineyards

#### GRAPE VARIETY

100% Chardonnay

#### CLONES

95, 548, 277, 76

#### HARVEST DATES

25th October, 30th October, and 4th November 2024

#### AGEING

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

#### MALOLACTIC

100%

#### BOTTLING DATE

3rd September 2025

ALC. 13% T.A. 6.4g/l PH 3.38



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