



2024

MARBURY

CROUCH VALLEY PINOT NOIR

VINTAGE REPORT

A mild and wet start to the year with one of 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 Pinot Noir.

WINEMAKING

Grapes were hand harvested and gently destemmed leaving most berries intact. The must underwent a 5-day cold soak pre-fermentation before gentle handling of the must during punch downs and pump overs to ensure a low level of extraction. After fermentation, the wine was then aged on lees in a mixture of new and old oak for 10 months before light filtration and bottling.

A vibrant crimson hue, this wine shows bright red fruit of cherry, wild strawberry and violets intermingled with more savoury, sous bois aromas of soy sauce and tobacco and an attractive provincial herb complexity.

On the palate, the wine demonstrates darker fruit of blackberry and cassis with smooth, silky tannins and a long, mineral finish

WINE DETAILS

VINEYARDS

Crows Lane and
Holland's Farm Vineyards

GRAPE VARIETY

100% Pinot Noir

CLONES

777, 828, F105S, FR1801

HARVEST DATE

1st and 4th November 2024

AGEING

10 months in new (35%)
and used (65%) French barrels

MALOLACTIC

100%

BOTTLING DATE

3rd September 2025

ALC. 12.5% T.A. 5.7g/l PH 3.58



WINE OF ENGLAND
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