

Whitewolfe Estates,
`KC2` Chardonnay 2022
North Downs, Kent, England

WHITEWOLFE
ESTATES



Grape Varieties	100% Chardonnay
Closure	Screwcap
ABV	13%
Residual Sugar	1g/L
Acidity	7.35g/L
Wine pH	3.02
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Whitewolfe Estates was founded by Clare Whitehead and Luke Wolfe, two friends who met studying oenology and viticulture at Plumpton College. They make remarkable Chardonnay from their nine-hectare 'Whitewolfe' vineyard that shows why Kit's Coty, in Kent's North Downs, is fast becoming one of England's most sought-after wine regions. As the 'Whitewolfe' vineyard is still relatively new, Clare and Luke are experimenting in the cellar to discover the best techniques for the site, varying yeasts, press fractions and oak barrels. The resulting wines offer distinctive and varied expressions of the vineyard while still conveying a specific sense of place.

VINEYARDS

The south-facing 'Whitewolfe' vineyard has a micro-climate that helps protect against heavy rains. Weather fronts that approach from the River Medway (less than 1-kilometre southeast) split just before the vineyard and largely fall on land on either side, increasing the vineyard's average temperature. The North Downs shields it from the cooler northeasterly winds, but also traps warmer air from the southeast. This results in a longer, more consistent ripening period. The soils, which are clay-loam over chalk, drain freely and retain heat. The vines were planted in 2020 using seven different Chardonnay clones (predominantly Burgundy clones) to express different characteristics of the site. Each block is managed according to the specifics of its clone. The vines are trained single guyot.

VINTAGE

Budburst occurred in the middle of April. A warm spring promoted strong growth, which continued into a hot, dry summer. Flowering was early (22nd June) and due to perfect conditions was completed in a matter of days. Low summer rainfall led to smaller bunches and berries. There were high levels of rain in September, however the free-draining soils and low canopy density meant this rain resulted in little disease pressure. Ripening was warm and steady, which produced grapes with intense flavours and good balance.

VINIFICATION

The grapes were harvested by hand and separated by clone. Each Chardonnay clone was fermented separately in third fill Burgundy barrels, with different yeasts and press fractions tailored to each clone's characteristics. 'KC2' Chardonnay was predominantly clones 95 and 121, with the former bringing structure and richness and the latter providing freshness. A small proportion of clones FR155 and 76 was also included for their intense aromatics. The wines were aged for 11 months in barrel before blending and bottling. Blending was determined by careful barrel selection, with barrels exuding particularly savoury and complex citrus flavours selected for the final blend of 'KC2'.

TASTING NOTES

This wine has an intense nose of lemon curd, pastry and vanilla. The palate is medium bodied. Notes of fresh lemon, green apple and toasted almond are complemented by creamy mouthfeel. Taut acidity and fine structure lead to a long, powerful finish.

LIBERTY WINES