



Grape Varieties	100% Chardonnay
Winemaker	Ben Smith
Closure	Stelvin Lux
ABV	12.5%
Residual Sugar	0.34g/L
Acidity	6.67g/L
Wine pH	3.13
Bottle Sizes	75cl
Notes	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 single guyot trained 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.

## VINTAGE

2023 in the North Downs was a vintage that required careful vineyard management and ultimately led to a generous harvest of exceptional quality. A mild winter ensured early and even budburst in March and avoided Spring frosts. After a wet April, moderate summer conditions brought optimal flowering conditions, laying the foundation for strong yields. Canopy management became crucial to maximise air flow and the grapes' exposure to the sun, ensuring ideal ripening through to September and October. This resulted in large, beautifully balanced fruit with excellent acidity and fruit concentration.

## 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.