



STILL CHARDONNAY 2023

An elegant debut – Ridgeview's first still white wine.

GRAPE VARIETIES

100% Chardonnay

VINEYARD

The finest chardonnay grapes were selected from premier partner vineyards in Kent, Suffolk, Herefordshire and West Sussex.

VINTAGE REPORT

Budburst occurred after a three-day period of frost, which fortunately did not recur. While temperatures remained consistent with the seasonal average, the crop yield was notably large. Acidity levels dropped quickly, while sugar accumulation was slow, resulting in a wine with balanced freshness and expressive fruit flavours.

WINEMAKING

The majority of juice underwent fermentation in stainless steel tanks, with a small portion fermented in eight-year-old oak barrels. All components underwent malolactic fermentation before ageing on lees in tank and barrel. After bottling, the wine was aged on cork for around four months.

ANALYSIS

ALCOHOL: 11% | ACIDITY: 7.1g/L | pH: 3.10

TASTING NOTE

A gentle gold in the glass, with aromas of white blossom, lemon and hints of oak. On the palate, layers of peach, pear, apricot and baked apple unfold, with subtle streaks of spice. A smooth, creamy texture leads to a fresh finish, with a touch of minerality.

SERVING & CELLARING

Serve well-chilled (8-12°C). Best enjoyed young but can be aged for up to two years from purchase.

PAIRINGS

Deliciously drinkable and made for the table.

Oysters – Crab & Gruyère Tartlet – Oeufs Cocotte – Aioli

All Ridgeview wines are suitable for vegans and vegetarians. Contains Sulphites

'Life is for Celebrating'

