

TWENTY TWENTY FIVE
WINEMAKERS' EDITION
PINOT NOIR BLANC



A very pale pink hue in the glass, with a nose brimming with red berries, tart red cherry, pink grapefruit and nectarine. The palate is fresh and vibrant, full of zesty orange citrus, red apple, cranberry and raspberry, alongside subtle mineral notes and hints of vanilla and soft spice. A bright, elegant wine, with a crisp acidity and a lingering finish.

Food matches: perfect with fish, seafood and salads – try it alongside seared tuna, garlic grilled prawns or perhaps a vibrant nectarine and burrata salad.

VINTAGE REPORT

Budburst on 4 April marked a promising start to the 2025 season. Flowering followed on 5 June – the earliest ever recorded on the estate – during a prolonged spell of warm, dry weather that encouraged vigorous vine growth and excellent canopy development. July remained hot and dry before welcome rain arrived in early August. Veraison was recorded on 5 August and, despite some disease pressure later in the month, careful vineyard work ensured the fruit remained clean and healthy. Harvest ran from 9 September to 1 October, with each parcel picked at its optimal moment, delivering fruit with excellent balance and strong phenolic ripeness.

VINEYARDS

Location

Lower Mill Hill Vineyard, on an ancient escarpment in Appledore, Kent.

Soils

Clay and sandy loam.

Microclimate

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

Pruning method

Single or double guyot, dependent upon each individual block.

Harvest

Hand harvested in September.

Viticulture

We incorporate regenerative practices in our farming. Soil health is monitored through measurements of organic matter, soil structure and indicators of biodiversity.

WINERY

Winemaking

A parcel of Pinot Noir clone 115 was whole-bunch pressed before being fermented in neutral oak with a high proportion of solids. Bâtonnage was carried out throughout primary fermentation, followed by barrel ageing on the lees and full malolactic fermentation.

Bottling date

March 2026

ANALYSIS

Grape varieties

100% Pinot Noir

Alcohol

12%

Titrateable acidity

6.4 g/L

pH

3.24