



CHARDONNAY
Sussex, The United Kingdom
Highweald Wine Estate



www.highwealdwine.com

Method & Production

A single vineyard wine from Highwealds Lake Street Vineyard. Hand harvest of the grapes. Gentle pressing. Barrel fermented in 225L Burgundy barrels using selected yeasts. Maturation in barrel for 12 months. The resulting wine is left unfinned and unfiltered. Minimum three months bottle refinement before release.

Tasting Notes

From their Lake Street vineyard, this unfinned and unfiltered Chardonnay is a true gem. Enjoy flavours of ripe orchard fruits, including apple, peach and apricot. With subtle notes of acacia blossom, lime leaf and cedar. Following through to a beautifully balanced and smooth palate, with a long and persistent finish.

Food Matching

Excellent with tarragon chicken, lightly spiced Thai pork salad and soft cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
HI0422	Chardonnay	Chardonnay	2022	11.5%	Cork	6X0.75lt	No	No	Yes	No