



## CHET VALLEY VINEYARD REDWING STILL ROSÉ

Fourth generation farmer's son, John, also a qualified Chemist planted this plot in 2015 and built a new state of the art winery in 2020. This wine is the first from these vines and the first to be produced in the new winery.

### TECHNICAL INFORMATION

<i>Vintage</i>	2020 Vintage
<i>Grape Varieties</i>	Pinot Noir 85% Dornfelder 5% Regent 10%
<i>Region</i>	Chet Valley, White House Farm Vineyard
<i>Alcohol</i>	11%
<i>Acidity</i>	7.2g/l
<i>Residual Sugar</i>	<1g/l
<i>Wine making</i>	Hand picked whole bunch pressed, 1.2bar hydrostatic press. 50% aged in oak for 4 months, bentonite fining, cold stabilised, 0.45 micron filtration.
<i>Terroir</i>	Gentle undulation with North/South vine row direction allowing East facing side of row to face the morning sun and west, the evening sun. The land has some frost pockets is well draining sandy loam changing to boulder clay (clay with chalk chip) at 1.4 metres depth. Can suffer from drought stress and nutrient leaching.
<i>Location</i>	South Norfolk
<i>Soil</i>	Sandy loam over boulder clay
<i>Altitude</i>	40m
<i>Microclimate</i>	Maritime, westerly wind, rain shadow of Atlantic damp air where the rain has fallen on the west country giving East Anglia more sunshine hours and less rain than the rest of the country. Top temp. 35°C lowest temp. -5°C.
<i>Training method</i>	Double Guyot with Vertical Cane Positioning although sometimes spur pruning undertaken. Vines 5 years old.
<i>Harvest</i>	First week in October
<i>Harvest method</i>	Hand picked
<i>Aging</i>	Bottled within 6 months of picking to capture fresh fruit flavours. Inspired by the Pinot Noir grape that gives good fruit but little colour from direct pressing with no maceration, the Regent grape allows for some longevity of the wine plus additional colour and tannin.
<i>Tasting notes</i>	Colour: Mid pink. Flavours: Cranberry, strawberry, citrus. Sweetness: Dry. Serve 11°C.
<i>Food pairings</i>	Chicken, partridge, pheasant, Jarlesburg cheese, pesto pasta.



## TASTING NOTES

Grape Variety	Quality Status
Region /Country	Price
Vintage	Tasting Date
Appearance	
Nose	
Palate	
Conclusion	

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Region /Country	Price
Vintage	Tasting Date
Appearance	
Nose	
Palate	
Conclusion	



## STONECHAT SAUVIGNON BLANC STILL WHITE

Fourth generation farmer's son, John, also a qualified Chemist built a new state of the art winery in 2020. This wine is the first from these vines and the first to be produced in the new winery.

### °TECHNICAL INFORMATION

<i>Vintage</i>	2020 Vintage
<i>Grape Varieties</i>	Sauvignon Blanc 100%
<i>Region</i>	Mulbarton
<i>Alcohol</i>	11%
<i>Acidity</i>	6.7g/l
<i>Residual Sugar</i>	4g/l
<i>Wine making</i>	Hand picked, milled, destemmed, pressed, 50% was barrel fermented and malolactic undertaken, bentonite finning, cold stabilisation, bottled within 6 months of picking.
<i>Terroir</i>	
<i>Location</i>	South Norfolk
<i>Soil</i>	Loam
<i>Altitude</i>	40m
<i>Microclimate</i>	Maritime, westerly wind, rain shadow of Atlantic damp air where the rain has fallen on the west country giving East Anglia more sunshine hours and less rain than the rest of the country. Top temp. 35°C lowest temp.-5°C.
<i>Training method</i>	Double Guyot, Vertical shoot positioning, vines 10 year old.
<i>Harvest</i>	Third week October.
<i>Harvest method</i>	Hand picked.
<i>Aging</i>	5 months in vat. Up to a year in bottle.
<i>Tasting notes</i>	Colour: Light lemon gold. Flavours: Cedar, sage, lime. Sweetness: Dry. Serve 11°C.
<i>Food pairings</i>	Smoked fish, goats cheese salad.



## TASTING NOTES

Grape Variety	Quality Status
Region /Country	Price
Vintage	Tasting Date
Appearance	
Nose	
Palate	
Conclusion	

Grape Variety	Quality Status
Region /Country	Price
Vintage	Tasting Date
Appearance	
Nose	
Palate	
Conclusion	



## SISKIN SOLARIS STILL WHITE



Fourth generation farmer's son, John, also a qualified Chemist planted this plot in 2010 and built a new state of the art winery in 2020. This wine is the first to be produced in the new winery.

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### TECHNICAL INFORMATION

<i>Vintage</i>	2020 Vintage
<i>Grape Varieties</i>	Solaris 85% Schoneberger 15%
<i>Region</i>	Chet Valley Vineyard White Heath Vineyard
<i>Alcohol</i>	11%
<i>Acidity</i>	6.9g/l
<i>Residual Sugar</i>	<1g/l
<i>Wine making</i>	Hand picked, milled, destemmed, pressed, sequential malolactic undertaken, bentonite fining, cold stabilisation, bottled within 6 months of picking.
<i>Terroir</i>	Gentle undulation with East -West vine row direction allowing slow ripening. The land has some frost pockets is well draining sandy loam changing to boulder clay (clay with chalk chip) at 1.4 metres depth. Can suffer from drought stress and nutrient leaching.
<i>Location</i>	South Norfolk
<i>Soil</i>	Sandy Loam
<i>Altitude</i>	40m
<i>Microclimate</i>	Maritime, westerly wind, rain shadow of Atlantic damp air where the rain has fallen on the west country giving East Anglia more sunshine hours and less rain than the rest of the country. Top temp. 35°C lowest temp. -5°C.
<i>Training method</i>	Double Guyot Vertical Cane Positioning although sometimes spur pruning undertaken. Vines 10 years old.
<i>Harvest</i>	First week in October.
<i>Harvest method</i>	Hand picked.
<i>Aging</i>	Bottled within 6 months of picking to capture fresh fruit flavours. Inspired by the early ripening Solaris grape that gives mature fruit flavours.
<i>Tasting notes</i>	Colour: Light straw. Flavours: Citrus, floral notes. Sweetness: Dry. Serve 11°C.
<i>Food pairings</i>	Grilled fish, prawns, roast chicken.

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## TASTING NOTES

Grape Variety	Quality Status
Region /Country	Price
Vintage	Tasting Date
Appearance	
Nose	
Palate	
Conclusion	

Grape Variety	Quality Status
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Vintage	Tasting Date
Appearance	
Nose	
Palate	
Conclusion	



## HORATIO 2016 TRADITIONAL METHOD SPARKLING WINE



Fourth generation farmer's son, John, also a qualified Chemist planted this plot in 2010 and built a new state of the art winery in 2020.

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### TECHNICAL INFORMATION

<i>Vintage</i>	2016 Vintage
<i>Grape Varieties</i>	Phoenix 75% Seyval Blanc 15% Regent 10%
<i>Region</i>	Chet Valley Vineyard White Heath Vineyard
<i>Alcohol</i>	12%
<i>Acidity</i>	7.2g/l
<i>Residual Sugar</i>	9.4g/l
<i>Wine making</i>	Hand picked whole bunch pressed, secondary fermentation in the bottle over 4 years
<i>Terroir</i>	
<i>Location</i>	South Norfolk
<i>Soil</i>	Sandy Loam
<i>Altitude</i>	40m
<i>Microclimate</i>	Maritime, westerly wind, rain shadow of Atlantic damp air where the rain has fallen on the west country giving East Anglia more sunshine hours and less rain than the rest of the country. Top temp. 35°C lowest temp. -5°C.
<i>Training method</i>	Double Guyot Vertical Cane Positioning although sometimes spur pruning undertaken. Vines ten years old.
<i>Harvest</i>	First week in October.
<i>Harvest method</i>	Hand picked.
<i>Aging</i>	Bottled within 6 months of picking to capture fresh fruit flavours. Laid down for secondary fermentation for four years.
<i>Tasting notes</i>	Flavours: Yeast influence showing as brioche aroma adding complexity to cherry, cranberry, peach. Serve 11°C.
<i>Food pairings</i>	Good Aperitif, good with canapés.

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## TASTING NOTES

Grape Variety	Quality Status
Region /Country	Price
Vintage	Tasting Date
Appearance	
Nose	
Palate	
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Appearance	
Nose	
Palate	
Conclusion	





## SKYLARK BRUT BLUSH 2018 CHARMAT METHOD SPARKLING WINE

Fourth generation farmer's son, John, also a qualified Chemist planted this plot in 2010 and built a new state of the art winery in 2020. This wine is the first from these vines and the first to be produced in the new winery.

*Wine Name* Chet Valley Vineyard Skylark Brut Blush 2018 sparkling wine  
*Wine type* Charmat Method sparkling wine

### TECHNICAL INFORMATION

*Vintage* 2018 vintage  
*Grape Varieties* Phoenix 80%  
Seyval Blanc 15%  
Regent 5%

*Region*

*Alcohol* 12%

*Acidity* 8.4g/l

*Residual Sugar* 9g/l

*Wine making* Hand picked, whole bunch pressed, secondary fermentation in the vat for 6 months bottled using Charmat method.

*Terroir* Gentle undulation with East -West vine row direction allowing slow ripening. The land has some frost pockets is well draining sandy loam changing to boulder clay (clay with chalk chip) at 1.4 metres depth. Can suffer from drought stress and nutrient leaching.

*Location* South Norfolk

*Soil* Sandy Loam

*Altitude* 40m

*Microclimate* Maritime, westerly wind, rain shadow of Atlantic damp air where the rain has fallen on the west country giving East Anglia more sunshine hours and less rain than the rest of the country. Top temp. 35°C lowest temp. -5°C.

*Training method* Double Guyot Vertical Cane Positioning although sometimes spur pruning undertaken. The vines are 10 years old.

*Harvest* First week in October.

*Harvest method* Hand picked.

*Aging* Bottled within 6 months of picking to capture fresh fruit flavours. The secondary fermentation is undertaken in the tank and the wine is bottled under pressure.

*Tasting notes* Flavours: Gooseberry, pear, lemon, some apricot. Sweetness: Dry.  
Serve at 11°C.

*Food pairings* Good aperitif, chicken, pasta, charcuterie hard cheeses.



## TASTING NOTES

Grape Variety	Quality Status
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Appearance	
Nose	
Palate	
Conclusion	

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Vintage	Tasting Date
Appearance	
Nose	
Palate	
Conclusion	



## SKYLARK DEMI-SEC BLUSH 2018 CHARMAT METHOD SPARKLING WINE

Fourth generation farmer's son, John, also a qualified Chemist planted this plot in 2010 and built a new state of the art winery in 2020.

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### TECHNICAL INFORMATION

<i>Vintage</i>	2019 vintage
<i>Grape Varieties</i>	Phoenix 80% Seyval Blanc 15% Regent 5%
<i>Region</i>	
<i>Alcohol</i>	12%
<i>Acidity</i>	8.4g/l
<i>Residual Sugar</i>	22g/l
<i>Wine making</i>	Hand picked, whole bunch pressed, secondary fermentation in the vat for 6 months bottled using Charmat method.
<i>Terroir</i>	Gentle undulation with East -West vine row direction allowing slow ripening. The land has some frost pockets is well draining sandy loam changing to boulder clay (clay with chalk chip) at 1.4 metres depth. Can suffer from drought stress and nutrient leaching.
<i>Location</i>	South Norfolk
<i>Soil</i>	Sandy Loam
<i>Altitude</i>	40m
<i>Microclimate</i>	Maritime, westerly wind, rain shadow of Atlantic damp air where the rain has fallen on the west country giving East Anglia more sunshine hours and less rain than the rest of the country. Top temp. 35°C lowest temp.-5°C.
<i>Training method</i>	Double Guyot Vertical Cane Positioning although sometimes spur pruning undertaken. Vines 10 years old.
<i>Harvest</i>	First week in October.
<i>Harvest method</i>	Hand picked.
<i>Aging</i>	Bottled within 6 months of picking to capture fresh fruit flavours. The secondary fermentation is undertaken in the tank and the wine is bottled under pressure.
<i>Tasting notes</i>	Flavours: Gooseberry, pear, lemon, some apricot. Sweetness: Off dry. Serve at 11°C.
<i>Food pairings</i>	Good aperitif, chicken, pasta, charcuterie, sheep's cheese, pastries.

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## TASTING NOTES

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Nose	
Palate	
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Vintage	Tasting Date
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Nose	
Palate	
Conclusion	



## RED KITE RED 2018 TRADITIONAL METHOD SPARKLING WINE

Fourth generation farmer's son, John, also a qualified Chemist planted this plot in 2010 and built a new state of the art winery in 2020.

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### TECHNICAL INFORMATION

<i>Vintage</i>	2018 vintage
<i>Grape Varieties</i>	Regent 100%
<i>Region</i>	
<i>Alcohol</i>	12%
<i>Acidity</i>	8.5g/l
<i>Residual Sugar</i>	9g/l
<i>Wine making</i>	Hand picked whole bunch pressed, macerated for two days, fermented, held in vat one year. Secondary fermentation undertaken in the bottle over two years.
<i>Terroir</i>	Gentle undulation with East -West vine row direction allowing slow ripening. The land has some frost pockets is well draining sandy loam changing to boulder clay (clay with chalk chip) at 1.4 metres depth. Can suffer from drought stress and nutrient leaching.
<i>Location</i>	South Norfolk
<i>Soil</i>	Sandy Loam
<i>Altitude</i>	40m
<i>Microclimate</i>	Maritime, westerly wind, rain shadow of Atlantic damp air where the rain has fallen on the west country giving East Anglia more sunshine hours and less rain than the rest of the country. Top temp. 35°C lowest temp. -5°C.
<i>Training method</i>	Double Guyot Vertical Cane Positioning although sometimes spur pruning undertaken. Vines 10 years old.
<i>Harvest</i>	
<i>Harvest method</i>	
<i>Aging</i>	Bottled within 18 months of picking to allow tannin maturity. The secondary fermentation in the bottle and laying down is for two years.
<i>Tasting notes</i>	Flavours: Red Cherry and cranberry, some tannin and yeast influence. Sweetness: dry. Serve at 11°C.
<i>Food pairings</i>	Great with barbecue food, game or turkey.

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