Henners Gardner Street Classic Bacchus Chardonnay 2023

EHN0502023

Henners

— East Sussex, Great Britain

Gardner Street is the historic name of Henners' home village of Herstmonceux. The old name captures the hand-harvested, artisanal craft of tending vines & wines down English country lanes. A modern marriage of fresh, floral Bacchus with a little barrel-fermented Chardonnay.

Production

Sourced from vineyard partners in Essex and Kent we harvested the vineyard parcels separately and fermented as small lots to allow the expression of their respective sites to shine through. 30% of the blend was fermented in neutral 300L French oak barrels and allowed to go through malolactic fermentation, while the remaining parcels were fermented at cool temperatures in stainless steel and did not go through malolactic fermentation.

Tasting note

Aromatic, bright and zesty. The 2022 vintage was warm and generous, creating what we think may be the best rendition yet of the Gardner Street Classic. Notes of elderflower and gooseberry accompanied by fleshier stone and citrus fruit flavours of melon, white peach and orange. Hints of white currant and lime zest are softened by a creaminess and structure on the palate that delivers a lovely balance of fresh, bright acidity and vibrant fruit and floral aromas that leap out of the glass.

Food Match

Pork tenderloins in cider with a generous helping of mash and buttery veg, a veggie lasagne or a hake in butter sauce with capers.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
English Quality Wine Pdo

Winemaker:
Collette O'Leary

Grape Varieties:
Bacchus 90%, Chardonnay 10%

Suitable for:
Vegan

Bottle Barcode:
5039161000449