Henners Native Grace Barrel Chardonnay 2025

EHN0352025

Henners

— East Sussex, Great Britain

Produced from 100% Chardonnay, only the most expressive fruit was selected for barrel fermentation. Using a combination of new and old French oak the wine was fermented and aged in barrel for 9 months.

Production

Late picked Chardonnay from chalk soils on the north downs from the exceptional 2020 vintage. Grapes came in with great natural sugar levels, balanced acidity and lovely ripe citrus and stone fruit flavours. Hand picked, pressed whole bunch and settled before inoculation and racking into barrel. We used a combination of new oak and old oak (20% new), french barrels some 300L and some 225 barrels from different coopers. Full fermentation in barrel followed by full malo in barrel. A bit of gentle battonage before leaving the wines to settle on lees for 9 months before blended together. Blended and then bottled September 2021. We hold it back in bottle for 6 months before release in march 2022. 4000 bottles produced.

Tasting note

Apple, lemon and stone fruit aromas with some toasty and buttery notes and a citrus streak. Delicate spice and creamy, textural richness from time spent in barrel.

Food Match

The freshness and natural acidity of the wine gives this excellent ageing potential and it is a great match for food. Pair with roast chicken, cheese souffle or grilled fish.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Herstmonceux

Winemaker:
Collette O'Leary

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
5039161000326