



HUNDRED HILLS

OXFORD ENGLAND

Vintage wines

2019 Hillside No.3

An early budburst followed by a long, cool and dry season combined to yield a perfect harvest in the final days of October. We created the base wine using grapes from across the entirety of our south facing slope, a third and final pass with well over 100 days on the vine.

The wine underwent alcoholic fermentation and a full malolactic fermentation in stainless steel tank and oak casks, and then was bottled with 30 months on lees. This artisanal wine perhaps unique to this vintage, shows the generosity texture and exotic nature of our fruit when given plenty of time in the vineyard.

Tasting Note

Created from a final late pick of the ripest Pinot Noir and Chardonnay bunches on our south facing Hillside, this wine displays the broad textures and complex aromas we find in our coolest and longest vintages set against a beautifully luxuriant mousse. Biscuity short-bread aromas lead into layers of yellow fruit on the nose, from ripe citrus to yellow apple, Mirabelle plum, white peach and roasted pineapple. A rich creamy palate reminds you of the perfect lemon tart. Drink now to 2027+.

Blend:	65% Pinot Noir, 35% Chardonnay
Lees aging:	30 months
Malolactic Fermentation:	Full
Dosage:	6g/l

