



HUNDRED HILLS

OXFORD ENGLAND

Limited Edition wines
2019 Preamble No.2

An early budburst followed by a long, cool and dry season combined to yield a perfect harvest late in October. We created base wines using Pinot Noir grapes from our east facing winery bank and Chardonnays on our southeast facing hillside, each with over 100 days on the vine.

The wines underwent alcoholic fermentation and a full malolactic fermentation largely in oak casks and barrels, then were bottled with 36 months on lees. This artisanal wine shows the concentration of our Pinot Noir balanced by fresher, lighter Chardonnay in the cool 2019 vintage.

Tasting Note

The third vintage of our late harvested Preamble wine continues on the theme of crystalline purity, capturing the essence of the growing season in the glass. The long, cool 2019 vintage brings a lighter palate, a core of zingy freshness showing as ripe lime zest and curiously passionfruit appearing for the first time. Richer, more unctuous fruit follows, familiar yellow apple, nectarine and pineapple, a product of grapes given plenty of time on the vine. The gentle oak cask influence of vanilla, honey and delicate spice linger on the palate with a creaminess that persists. Drink now to 2028.

Blend: 54% Pinot Noir, 46% Chardonnay
Lees aging: 36 months
Malolactic Fermentation: Full
Dosage: 6g/l

