

Product code: 4251

Jack O' The Green , Chardonnay, East Sussex, UK, 2018



Producer Profile

Jack O' The Green are a pair of organically grown English wines, harvested and vinified in Rye, East Sussex.

The grapes come from our friends at Oxney Estate, who have the largest holdings of organic vineyards in England. After Chardonnay, Pinot Noir & Pinot Meunier grapes are harvested by hand and vinified at Oxney Estate, they are transported down the road to Tillingham Winery where they are bottled. These wines are ready in time for the Jack O' The Green celebrations in May, and this custom is beautifully depicted on the labels, with Jack topped with an intricate crown of flora.

Viticulture

Produced from organically grown grapes (wine is not certified), from vineyards in the heart of the East Sussex countryside situated on a fine sand and silt loam – above clay bedrock. Adjacent to an oak forest providing natural wind protection and helping to create near perfect conditions for growing high-quality grapes.

Winemaking

Hand-picked in mid October, then whole-bunch pressed and fermented in old oak (50% using wild yeasts) with periodic lees stirring.

Tasting Note

Produced from 100% Chardonnay. This has lovely aromas of green apple and elderflower which leads on to clean and elegant palate. On the palate the crunchy apple notes give way to stone fruit and hints of hazelnut to produce a wine with lovely concentration, a long finish and elegant minerality.

Food Matching

Sushi and shellfish, like langoustines, clams and mussels.

Technical Details

Varieties:

Chardonnay 100%

ABV: 10.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

No oak aging