Walgate

Name Pinot Blanc 2022

Vintage 2022 Alcohol 12.14% vol. Grape(s) 100% Pinot Blanc

Tasting Note

Glinting pale green gold with aromas of ripe apple, preserved lemon, and peach kernel. Mouth filling with crisp acidity.

Vinification

Pinot Blanc grapes were whole bunch pressed before heading to a mixture of oak formats and stainless steel. Left to age on gross lees for six months months before further ageing on fine lees.

Grape History

Grapes grown according to Organic principles on clay soils in the Crouch Valley, Essex.

Serving

Serve chilled, 12 degrees Celsius. Suitable for vegetarians / vegans: Yes

Technical Free SO2: 3 mg/l

Total SO2: 115 mg/l

pH: 3.29 Acidity: 5.6 g/l

Bottles produced: 1522 bottles Lot number: L–2022–05 Pinot Blanc

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