



PINOT NOIR

2025

WINE OF ENGLAND
Hollands Vineyard, Essex

Grape Varieties	100% Pinot Noir
Closure	Technical cork
ABV (%)	13%
Residual sugar (g/L)	<1.0
Acidity (g/L TA)	TBD
pH	3.54
Bottle Size	750ml
Notes	Vegan

VINEYARD

Pinot Noir, clones GM1-86 and FR1801, sourced from Hollands Vineyard in the Crouch Valley, Essex. The vineyard sits around 40 metres above sea level and faces south. Situated between the River Crouch and the River Blackwater, and three miles from the sea, the vineyard benefits from a warm, dry, and sunny maritime climate. The surrounding tidal waterways help moderate temperatures and reduce spring frost risk, while the site's position inland provides some shelter from colder North Sea winds. Low rainfall and high sunshine hours encourage a long, even ripening period, particularly favourable for Pinot Noir. The Crouch Valley is characterised by London Clay-based soils, with Hollands specifically situated on smectite-rich clay. Its strong moisture-retention capacity provides the vines with a valuable reserve through dry periods, supporting consistent ripening and contributing to the depth and structure characteristic of the site.

VINIFICATION

A three-day pre-fermentation cold soak at 12°C preceded the onset of fermentation, encouraging the extraction of colour, perfume, and fruit flavours. Fermentation began spontaneously, with semi-carbonic and intracellular fermentation occurring within intact berries, building aromatic complexity and lift from the outset. On day four, once native fermentative activity was established, the must was inoculated with a selected commercial yeast to ensure completion and stability. Throughout, aerative pump-overs twice daily were employed to support yeast health and population growth, while maintaining whole-berry structure and freshness. In the final third, as fermentation slowed, extraction was softened to once-daily gentle pump-overs, allowing the alcohol to work to extract more tannin and flavour. Following the completion of alcoholic fermentation, the wine remained on skins for a further three days, allowing it to stabilise, settle, and gradually come back to ambient temperature. The free-run wine was then drained, and the pomace gently pressed to recover the remaining wine without excessive phenolic extraction. The combined wine rested in stainless steel for five days, ensuring the conclusion of any residual fermentative activity before élevage began. It was then transferred into two ex-Vosne Romanée third-fill 228L barrels from Tonnellerie Cavin.

GROWING SEASON

2025 was an exceptional growing season in the Crouch Valley, characterised by an early, dry spring followed by prolonged warm and sunny conditions through the summer. Low rainfall and reduced disease pressure allowed the fruit to develop cleanly, while the moisture-retentive London Clay proved particularly valuable through the extended dry periods. At Hollands Vineyard, the warm, dry season advanced ripening significantly, with fruit reaching maturity considerably earlier than in a typical year. For Pinot Noir, the conditions allowed for excellent physiological ripeness while retaining the freshness and structure characteristic of the Crouch Valley.

TASTING NOTES

In the glass, we see a lifted and aromatic Pinot Noir, with an elegant profile of red and black cherry, rose petal, and subtle baking spice. On the palate, a concentrated mouthfeel and fine grippy tannin envelope the mouth and support complex flavours of black fruits, spice, and wild herbs.

ARTWORK

The artwork for this wine was created by Kiana Tuckwell, a stippling artist from South Australia. Friends with Sarah and James, she was commissioned to produce several pieces of art for the brand. This piece shows the Rose and the Bear together as one, symbolising our joint creative contribution to this project, from vineyard to bottle.