

Wildshark Chardonnay 2024



Region

If you have never tried an English wine before – well now is your opportunity. The vineyards of England are generally located in the warmer southern counties where the milder influences of the gulf stream have an important effect, as our northern hemisphere vineyards need a longer cooler growing season than in Europe to produce top quality grapes. More than 500 vineyards are in production across the UK and bottled annual sales has reached 3 million bottles, with Chardonnay, Pinot Noir and Bacchus the most planted varieties.

Producer

Wildshark Vineyards are a young estate nestled at the base of the North Downs in Kent. In 2022 they planted 60 acres of new vines on an area of ancient soils, composed predominantly of chalk. It is due to these Cretaceous soils that the vineyard takes its name, the land here 50 million years ago was the bed of a vast ocean where great numbers of sea creatures used to reside. The land was also used historically as a Roman settlement, but now is home to rolling fields of vines. The philosophy of the estate is to work with a minimal intervention approach, encouraging a diverse ecosystem and farm sustainably, working towards re wilding areas of the land and planting hedgerows and trees throughout the vineyards giving home to insects and fauna which naturally protect the vines. They are certified with sustainable wines of GB and strive to produce excellent quality wine.

Tasting Notes

These vines are rooted in chalk soils formed beneath prehistoric oceans. Favouring restraint and quiet precision, the wine allows texture and mineral structure to emerge naturally, revealing layered aromatics. Scents of cantaloupe, lemon zest, and white lily lead into flavours of sherbet, yellow grapefruit, and Golden Delicious apple, followed by gentle creaminess. The finish is dry and finely chalky, complemented with a subtle complexity from oak age.

Food

Pair with roasted white meats, grilled fish or creamy pastas.

Technical Information

Country	United Kingdom
Region	Southern England
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	12%	
Closure Style	Not Set	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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