

TWENTY EIGHTEEN
BLANC DE NOIRS



Golden in colour, this wine shows rich, ripe fruit on the nose with red apple, pear and peach, highlighted by red fruits and floral notes. On the palate, it is generous and elegant with notes of redcurrant, raspberry and red cherry. Floral hints of rose and jasmine are punctuated by sweet spice, brioche and apple pie notes bringing layers of complexity, leading to an intense and complex finish.

VINTAGE REPORT

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavour and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant the fruit was of an outstanding quality and picked at the perfect time.

VINEYARDS

Location:

Our own Gusbourne vineyards on South facing ancient escarpments in Appledore, Kent and near Goodwood in West Sussex.

Soils:

Largely clay, with subsoils including sand and seashells in Kent, and predominantly chalk soils with flint loam in the South Downs in West Sussex.

Microclimate:

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

Pruning Method:

Single or double guyot. Dependent upon each individual block.

Harvest Period:

September.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24-36 hours.

Fermentation:

10 days at 18-20 degrees C using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks with a small percentage fermented in old oak barrels for complexity.

Bottling date:

23rd May 2019.

Malolactic:

100%

Lees ageing:

Minimum 27 months.

ANALYSIS

Grape variety:

100% Pinot Noir.

Alcohol:

12%

Titrateable acidity:

9.6g/l

Residual Sugar:

9.5g/l

pH:

3.02