

TWENTY EIGHTEEN
BLANC DE BLANCS,
BOOT HILL VINEYARD



Ripe citrus and stone fruit on the nose, with a rich biscuity note. On the palate the wine is dominated by ripe fruit, with yellow apple, white peach, and honey citrus notes, plus some tropical notes too, with hints of pineapple and melon. The wine feels bright, vibrant and juicy, with more complexity showing through on the finish with notes of croissant, patisserie and apple pie, alongside a saline minerality and salty tang, with a lovely length and round texture.

Food Pairing: Fish, seafood and soft, ripe cheese. Try cod with clams and chorizo, seared scallops, or a caramelised onion tart.

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 Boot Hill vineyard on a South facing ancient escarpment in Appledore, Kent.

Soils:

Largely clay, with subsoils including sand and seashells in Kent.

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:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

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

Fermentation:

10 days at 18-20 degrees celsius using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling Date:

June 2019.

Lees Ageing:

47 months.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12%

Titrateable Acidity:

9.2 g/l

Residual Sugar:

7.5 g/l

pH:

2.96