

TWENTY TWELVE BLANC DE BLANCS

TASTING NOTE

A pale, golden colour with fine, persistent beads of bubbles. The nose exhibits its pure Chardonnay character, with citrus juice and zest, green apple and oyster shell mineral notes. The palate is focused and precise, with elegant structure, bright acidity and great complexity. The fruit notes on the nose are met with more ripe citrus and melon character, with hints of buttered toast and pastry, leading to a long, zesty finish.

VINTAGE REPORT

The 2012 vintage got off to an early start with bud burst commencing on 31st March (our earliest yet). After a cool spell, warmer weather followed with flowering taking place from late June to mid July. A period of wet weather resulted in poor fruit set, however the reduced level of fruit ripened well in September. The grapes were harvested in early October at the optimum levels of sugar, acidity and flavour.



VINEYARDS

Location:

South facing ancient escarpment in Appledore, Kent.

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry with close proximity to the coast.

Pruning Method:

Double guyot.

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 C using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling date:

29th May 2013

Malolactic:

100%

Lees aging:

Minimum 36 months

ANALYSIS

Grape variety:

100% Chardonnay

Alcohol:

12%

Titratable acidity:

10.6g/l

Doseage:

11g/l

pH:

3.09