

TWENTY EIGHTEEN  
BRUT RESERVE



Bright golden in colour with a fine, delicate mousse and aromas of pear, mandarin and orange blossom on the nose. The palate is dominated by citrus and orchard fruit, with ripe lemon juice, orange and pear, alongside stone fruits and hints of ginger. The wine displays notes of freshly baked bread and apple tarte tatin, with a long length and lively freshness on the finish.

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## 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.

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### VINEYARDS

**Location:**

Our own Gusbourne vineyards on a South facing ancient escarpment 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:**

October.

**Harvest Method:**

Hand picked.

### WINEMAKING

**Processing:**

Whole bunch pressed and naturally settled for 24 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:**

3rd June 2019.

**Malolactic:**

100%

**Lees Ageing:**

Minimum 24 months.

### ANALYSIS

**Grape Variety:**

35% Chardonnay,  
19% Pinot Noir,  
46% Pinot Meunier.

**Alcohol:**

12%

**Titrateable Acidity:**

9.1g/l

**Residual Sugar:**

8.9g/l

**pH:**

2.98