

TWENTY SIXTEEN
BRUT RESERVE

2 0 1 6



Deep gold, dark and rich, with a delicate mousse and persistent perfume of honeyed green apples with hints of lemon, white peach and toasted nuts. The palate is fruit driven, with red apples, poached pears and bright red berry fruit. It displays subtle flavours of peach and developed toasty notes of freshly baked bread, roasted nuts and apple pie before a long, elegant and rounded finish.

VINTAGE REPORT

A mild spring resulted in a mid-April bud burst. The weather during flowering was warm and dry resulting in abundant fruit being set. Veraison occurred in early August as usual, enabling the grapes to develop intense flavour and concentration potential. Harvest began in early October and resulted in fruit of exceptional quality.

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 24-36 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:

25th April 2017.

Malolactic:

100%

Lees Ageing:

Minimum 36 months.

ANALYSIS

Grape Variety:

40% Chardonnay, 33% Pinot Meunier, 27% Pinot Noir.

Alcohol:

12%

Titrateable Acidity:

7.7g/l

Residual Sugar:

9g/l

pH:

2.93