

GUSBOURNE  
CHARDONNAY  
809

# TWENTY EIGHTEEN

This unusual single-vineyard Chardonnay is produced from the 809 'musque' Chardonnay clone and is the first crop we have used in our wine since it was planted in our Bottom Camp vineyard during 2015. It displays a truly interesting and unique profile of flavours more commonly associated with the Muscat grape. A seductive nose shows perfume of white orange blossom flowers, melon, peach and white pepper. On the palate, citrus is more prevalent, tangerine zest coming to the fore alongside golden apple and pear. Fresh and lively on the palate, it has abundant length.



## 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:**  
Bottom Camp Vineyard.  
A south facing ancient escarpment in Appledore, Kent.

**Soils:**  
Clay and sandy loam.

**Microclimate:**  
Warm and dry with close proximity to the coast.

**Pruning Method:**  
Single or double guyot. Dependent upon each individual block.

**Harvest Period:**  
October.

**Harvest Method:**  
Hand picked.

### WINEMAKING

**Clones:**  
809

**Processing:**  
100% whole bunch pressed. Fermentation at cellar temperature in barriques.

**Barrel Ageing:**  
10 months in French oak, 20% new, 80% old.

**Malolactic:**  
100%

**Bottling Date:**  
7th August 2019.

### ANALYSIS

**Grape Variety:**  
100% Chardonnay.

**Alcohol:**  
12.5%

**Titrateable Acidity:**  
7g/l

**pH:**  
3.27