

TWENTY EIGHTEEN
BLANC DE NOIRS,
HEARTBREAK VINEYARD



Pale straw in colour with a delicate mousse, the wine shows soft ripe orchard and red berries on the nose, with hints of honeysuckle and nougat. On the palate, the wine brims with red fruits, with cherries, wild strawberries and soft ripe raspberries, alongside darker notes of blueberry and plums. More complex notes of sweet spice and toasted nuts sit alongside the fruit. The wine is generous and intense, with a soft, ripe, rounded texture and a long length.

Food Pairing: Try a langoustine ravioli with a lemon butter sauce, pork rilletes with toasted sourdough, or a roasted butternut squash tartlet.

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 Heartbreak 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% Pinot Noir.

Alcohol:

12%

Titrateable Acidity:

8.5 g/l

Residual Sugar:

3.5 g/l

pH:

2.95