

GUSBOURNE  
PINOT NOIR

# TWENTY EIGHTEEN

Soft, yet rich and clean, this wine shows all the classic Pinot Noir aromas of ripe strawberry, morello cherry and earthy spiciness. Elegantly balanced on the palate, the underlying characters here are purity alongside a richness and depth of fruit. Attractive wild raspberry and cranberry combine with real finesse. Tight and focussed, there are smoky notes too with hints of herbal minerality. The wine finishes with crunchy, fresh black fruits and soft, supple tannins.



## 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:**

Boot Hill 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:**

828, 777 and 115.

**Processing:**

5 days cold soak.  
100% destemmed.  
Fermented on skins  
at 22°C for 14 days in  
stainless steel tanks.

**Barrel Ageing:**

9 months in French oak,  
20% new, 80% old.

**Malolactic:**

100%

**Bottling Date:**

7th August 2019.

### ANALYSIS

**Grape Variety:**

100% Pinot Noir.

**Alcohol:**

12.5%

**Titrateable Acidity:**

5.4g/l

**pH:**

3.65