

TWENTY SEVENTEEN  
BRUT RESERVE



Light golden in colour with a fine, delicate mousse and aromas of green apple, nectarine and white flowers.

The palate is fresh and fruit driven, dominated by orchard fruits, ripe lemon and peach notes, with hints of baked pastry and toasted nuts leading to a long finish.

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## VINTAGE REPORT

The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. We were unaffected by frosts that affected most of Europe and the vintage progressed well, with seasonal temperatures and sunshine bringing us to early and fruitful flowering in mid-June. Good weather continued for the remainder of the season before we began our harvest of high quality fruit in mid-September.

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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:**

2nd May 2018.

**Malolactic:**

100%

**Lees Ageing:**

Minimum 36 months.

### ANALYSIS

**Grape Variety:**

31% Chardonnay,  
33% Pinot Noir,  
36% Pinot Meunier.

**Alcohol:**

12.4%

**Titrateable Acidity:**

9.3g/l

**Residual Sugar:**

8g/l

**pH:**

3.12