

TWENTY EIGHTEEN
NEST SELECTION
MAGNUM

Pale straw in colour, the nose brims with bright and ripe citrus fruit notes of lemon, lime and lime zest, alongside green apple and apple blossom. In the palate the wine feels vibrant, with juicy citrus and orchard fruit notes, as well as white peach and hints of pineapple. The fruit is highlighted by more complex notes of fresh bread, shortbread biscuit and apple pie from the ageing on the lees, which combines with a streak of minerality and leads to a long, elegant finish.

Food Pairing: Fresh fish, seafood, lighter meat dishes; try pan fried seabass with clams, a classic seafood platter or a creamy mushroom tart.

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 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:

Double guyot.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24 hours.

Fermentation:

10 days under 20 degrees celsius 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:

June 2019.

Lees Ageing:

Minimum of 44 months.

ANALYSIS

Grape Variety:

73% Chardonnay, 20% Pinot Noir, 7% Pinot Meunier.

Alcohol:

12%

Titrateable Acidity:

9.7 g/l

Residual Sugar:

12 g/l

pH:

3.04