

TWENTY SEVENTEEN
BLANC DE NOIRS
BOOT HILL VINEYARD



Pale golden in colour, with finely beaded bubbles in the glass.

The nose is bold and opulent, with nectarine, red apple and floral notes. On the palate, the wine is full and rounded, with plenty of orchard and stone fruits combining with lingering, delicate spice, apple pie and biscuit notes. The creamy texture and rich mouthfeel bring an extra dimension and leads to a persistent finish.

Food pairing: Fish and light meats work well. Try roasted cod with clams and chorizo, crispy pork belly with baked apples or cheese fondue with crusty bread.

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 shoot growth across 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.

VINEYARDS

Location:

Our own Boot Hill Vineyard on a South facing ancient escarpment in Appledore, Kent.

Soils:

Largely clay, with subsoils including sand and seashell.

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:

September to October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24-36 hours.

Fermentation:

10 days at 18-20°C using specialist sparkling wine yeast. Fermented individually in temperature controlled stainless steel tanks.

Bottling Date:

May 2018.

Lees Ageing:

Minimum 47 months.

ANALYSIS

Grape Variety:

100% Pinot Noir.

Alcohol:

12%

Titrateable Acidity:

8.1g/l

Residual Sugar:

7g/l

pH:

3.12