

TWENTY TWELVE LATE DISGORGED



BLANC DE BLANCS

Bright golden in colour, with a fine, persistent mousse. Aromas of lemon, green apple and nectarine combine with notes of honeysuckle and ginger. On the palate the wine shines with delicate and bright citrus fruits, lemon sherbet, stone fruits and a striking mineral note. The extended lees ageing brings with it a complexity and creamy mouthfeel, showing toasted brazil nut, freshly baked croissant and pastry, leading to a long, elegant finish.

Food pairing: Shellfish, oysters, beurre noisette, or a ripe, washed rind soft cheese with toasted nuts.

VINTAGE REPORT

A late March bud burst was an early start for Gusbourne. Cool weather following did not allow us to take advantage of this and by the time warmer growing weather resumed we were into May and back on track for an average vineyard cycle. Cool weather at the end of June and early July then impacted on flowering and resulted in a low level of fruit. However the remainder of the season progressed well with the vines and fruit remaining in very good health. Harvest commenced in early October and resulted in fruit of perfect ripeness and acidity.

VINEYARDS

Location:

South facing ancient escarpment in Appledore, Kent.

Soils:

Clay and sandy loam.

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 12-24 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:

May 2013.

Lees Ageing:

Minimum 105 months.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12%

Titrateable Acidity:

12g/l

Residual Sugar:

11g/l

pH:

3.07