

TWENTY THIRTEEN
LATE DISGORGED



BRUT RESERVE

Golden in the glass, with a fine and persistent mousse. On the nose the wine shows green apple, pear and peach with notes of elderflower and white blossom. The palate gives vibrant and elegant fruit, with orchard fruits, lime and pineapple, combining with notes of lemongrass and ginger. The extended lees ageing brings more depth and luxuriousness to the wine with notes of brioche, toasted oats and apple pie, building layers of complexity to a long, nuanced finish.

VINTAGE REPORT

A cool spring resulted in a later than usual start to the season. Once bud burst was underway growth was consistent and strong. Good temperatures in early July meant that flowering was successful and relatively quick. Harvest commenced slightly later than usual, due to the late spring, but produced excellent fruit of a very high quality.

VINEYARDS

Location:

South facing ancient escarpment in Appledore, Kent.

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry with close proximity to the coast.

Pruning Method:

Double guyot.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24-36 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:

June 2014.

Lees Ageing:

90 months.

ANALYSIS

Grape Variety:

68% Chardonnay,
32% Pinot Noir.

Alcohol:

12%

Titrateable Acidity:

10.5 g/l

Residual Sugar:

8.0 g/l

pH:

3.01