

TWENTY ZERO NINE BRUT RESERVE LD

TASTING NOTE

Sparkling gold in colour, this Chardonnay dominant blend offers bright lemon and white stone fruit with aromas of freshly baked bread, apple pie and toffee apples. The palate is again zesty and fresh with a good citrus structure fleshed out baked apples, pears, nuts and oatmeal. Far more than just an aperitif wine, the citrus flavours make it an excellent accompaniment to oily fish such as salmon.

VINTAGE REPORT

A warm and dry spring and early summer, enabling quick flowering and successful fruit development, followed an early budburst in April. Unsettled weather in July and August enabled a slower development before an excellent September and October allowed full ripeness at harvest leading to perhaps the best vintage of the decade.



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.

Bottling date:

2nd June 2010

Malolactic:

100%

Lees aging:

70 months

ANALYSIS

Grape variety:

77% Chardonnay, 14% Pinot Noir, 9% Pinot Meunier

Alcohol:

12%

Titrate acidity:

7.9g/l

Dosage:

9g/l

pH:

3.03