

TWENTY TEN BRUT RESERVE



TASTING NOTES

An evolving nose of vanilla and baked pastries. The palate is fresh and lively, with a hint of cherry strudel, preceding a more autolytic development on the finish.

VINTAGE NOTES

A fruitful year brought about by a short, warm and successful flowering at the end of June. Unsettled weather in September and early October meant a later than average harvest, but this slower development to maturity resulted in Chardonnay fruit with great finesse and ageing potential.

VINEYARDS

Location:

South facing ancient escarpment in Appledore, Kent.

Soils:

Clay and sandy loam slopes.

Microclimate:

Warm and dry with close proximity to the coast.

Pruning Method:

Double guyot.

Harvest Period:

October.

Harvest Method:

Hand picked.

A mixture of Champagne and Burgundy clones were used in this vintage, adding complexity to the final wine.

WINEMAKING

Processing:

Whole bunch pressed in accordance to CIVC guidance. Naturally settled for 36-48 hours.

Fermentation:

10 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling date:

24th/25th May 2011

Malolactic:

100%

Lees aging:

Minimum 36 months

Cork ageing:

Minimum 3 months

ANALYSIS

Grape variety:

68% Chardonnay,
22% Pinot Noir,
10% Pinot Meunier.

Alcohol:

11.9%

Titrateable acidity:

7.1g/l

Residual sugar:

11.5g/l

pH:

3.00