

GUSBOURNE
PINOT NOIR
BARREL SELECTION

TWENTY EIGHTEEN

During a tasting of our still wines prior to blending and bottling, a number of barrels displayed special quality and increased depth of flavour. The wine shows all the classic Pinot Noir aromas of ripe strawberry, morello cherry and earthy spiciness. But it is on the palate where uncommon English Pinot character emerges with dark, brambly fruits dominating. Blackberries, blackcurrant blueberries and violets. Silky, rich and intense, this is elegantly balanced pure and rich. Tight and focussed, but held together with real finesse, there are smoky oak features in evidence on a multi-layered palate. The finish is crunchy, supported by fresh black fruits and soft, supple tannins.



VINTAGE REPORT

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavour and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant the fruit was of an outstanding quality and picked at the perfect time.

VINEYARDS

Location:

Boot Hill Vineyard.
A south facing
ancient escarpment
in Appledore, Kent.

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry with close
proximity to the coast.

Pruning Method:

Single or double guyot.
Dependent upon each
individual block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

828, 777 and 115.

Processing:

5 days cold soak.
100% destemmed.
Fermented on skins
at 22°C for 14 days in
stainless steel tanks.

Barrel Ageing:

9 months in French oak,
67% new, 33% old.

Malolactic:

100%

Bottling Date:

7th August 2019.

ANALYSIS

Grape Variety:

100% Pinot Noir.

Alcohol:

12.5%

Titrateable Acidity:

5.3g/l

pH:

3.71