

TWENTY FOURTEEN  
NATURAL BRUT



Pale golden in colour, with green hues and a delicate mousse.  
The nose shows lots of ripe, luscious fruit; red apple, pear and white peach. On the palate, the fruit is vibrant and juicy, with candied citrus, starfruit and lemon sherbet alongside green apple, nectarine and hints of white flowers. With no dosage added, the wine expresses lots of bright fruit notes and a crisp freshness. On the finish the wine develops notes of patisserie and baked almonds, leading to a long, elegant finish.

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## VINTAGE REPORT

An early bud burst was followed by good weather through until the end of June resulting in successful flowering. Much needed rain in August helped compensate for the dry conditions earlier in the year. This ensured a fruitful and early harvest which was completed by 7th October.

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### 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:**

September.

**Harvest Method:**

Hand picked.

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### 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:**

23rd April 2015.

**Malolactic:**

100%

**Lees ageing:**

Minimum 57 months.

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### ANALYSIS

**Grape variety:**

64% Chardonnay  
36% Pinot Noir

**Alcohol:**

12%

**Titrateable acidity:**

8.3g/l

**pH:**

2.97