

TWENTY FIFTEEN
BLANC DE BLANCS
OAK BARREL AGED



Bright golden in colour with a fine, persistent mousse. The wine shows aromas of white stone fruit, ripe pear and toasted hazelnuts. The palate brings freshness, elegance and poise as classic hallmarks of our Blanc de Blancs, combined with richness and weight from barrel ageing. There is plenty of orchard and stone fruits, with hints of spice, toasted nuts and buttered toast, leading to a long, rounded finish.

VINTAGE REPORT

An early April bud burst led to a good start to the season. This was followed by good weather throughout June, resulting in a successful flowering period. Cooler weather during August meant a later than average veraison, but this enabled the grapes to retain acidity whilst still developing full flavour potential. Harvest commenced in early October with an extremely clean crop.

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:

Single or double guyot. Dependent upon each individual block.

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 Oak Barrel Seven, an old 228L oak barrique.

Bottling Date:

17th Aug 2016.

Lees Ageing:

Minimum 64 months.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12%

Titratable Acidity:

12.5 g/l

Residual Sugar:

7.8 g/l

pH:

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