

TWENTY FIFTEEN
BLANC DE NOIRS
OAK BARREL AGED



Golden in colour with a fine, persistent mousse. The nose is expressive, with aromas of red apple, white nectarine and candied peel. On the palate, this wine is rich and complex with a silky texture. Raspberry, red cherry and white peach, hints of floral and sweet spice combine with toasted nuts, liquorice and pastry notes. The palate is multi-layered and opulent, leading to a long, complex 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 One, an old 228L oak barrique.

Bottling date:

18th Aug 2016.

Lees ageing:

Minimum 64 months.

ANALYSIS

Grape variety:

100% Pinot Noir.

Alcohol:

12%

Titrateable acidity:

9.8 g/l

Residual Sugar:

8.9 g/l

pH:

3.16