

Gusbourne

BRUT RESERVE 2009



TASTING NOTES

Sparkling gold in colour, this Chardonnay dominant blend offers bright lemon and white stone fruit with aromas of freshly baked bread, apple pie and toffee apples. The palate is again zesty and fresh with a good citrus structure fleshed out baked apples, pears, nuts and oatmeal. This wine is perfect for drinking now and will continue to develop well over the next 2 years. Far more than just an aperitif wine, the citrus flavours make it an excellent accompaniment to oily fish such as salmon.

VINTAGE REPORT

A warm and dry spring and early summer, enabling quick flowering and successful fruit development, followed an early budburst in April. Unsettled weather in July and August enabled a slower development before an excellent September and October allowed full ripeness at harvest leading to perhaps the best vintage of the decade.

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: October Harvest method: Hand picked

WINEMAKING

Processing: Whole bunch pressed in accordance to CIVC guidance. Naturally settled for 36-48 hours
Fermentation: 14 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.
Bottling date: 3rd June 2010
Malolactic: 100%
Lees aging: Minimum 36 months
Cork ageing: Minimum 3 months

ANALYSIS

Grape variety: 77% Chardonnay, 14% Pinot Noir, 9% Pinot Meunier
Alcohol: 12.3%
Titratable acidity: 8g/l
Residual sugar: 10.5g/l
pH: 3.04
