

Gusbourne

BRUT RESERVE 2008



TASTING NOTES

With a golden, lemon colour this wine bears all the hallmarks of a classic Chardonnay, Pinot Noir and Pinot Meunier blend – fresh green apple, zesty lemon and delicate red fruit aromas. Beyond this fruit, extended time on lees has led to more developed aromas of oatmeal, brioche and hazelnut. The palate has a refreshing citrus backbone accompanied by lively orchard fruit, digestive biscuits and a creamy finish. An excellent party-wine that can be enjoyed with dry canapés such as Roquefort biscuits or cheese straws.

VINTAGE REPORT

Good weather in early spring brought about a mid-April budburst, but the cool temperatures that followed into June and July led to a late June flowering and an average to low fruit-set. Despite the lower level of fruit on the vines, fantastic weather throughout September ensured that the fruit reached perfect ripeness with harvest starting at the beginning of October. In short, lower than average yields, but an exceptionally clean and ripe 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: 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: 22nd June 2009

Malolactic: 100%

Lees aging: Minimum 36 months

Cork ageing: Minimum 3 months

ANALYSIS

Grape variety: 36% Chardonnay, 37% Pinot Noir, 27% Pinot Meunier

Alcohol: 12%

Titrateable acidity: 7.5g/l

Residual sugar: 9.8g/l

pH: 3.12
