

TWENTY TWENTY ONE BRUT RESERVE

Pale golden in colour, with fine beads of bubbles in the glass. On the nose, Brut Reserve 2021 has aromas of green apple, bright lemon citrus and nectarine. On the palate, the wine is elegant and soft, brimming with orchard fruits alongside white peach and a streak of orange citrus. The wine develops with fresh pastry, apple pie and hazelnut notes, leading to a long, fresh finish.

Food matches: fish, shellfish and lighter meats, such as a classic fish pie, lemon roasted chicken or an onion and goat's cheese tartlet.

VINTAGE REPORT

Budburst began on 20th April with a record number of cold nights throughout the frost period. We luckily escaped the worst of these temperatures, but this was a sign of a turbulent season to come. Flowering started on the 24th June, 10-15 days later than usual, indicating a later start to harvest than we have been used to for some years. Higher levels of rainfall put pressure on the vineyard teams but also allowed good nutrient cycling from the soil to the vines resulting in very good quality canopy and wood for the coming pruning season. September and early October brought some much-needed sunshine and warmth allowing the grapes to ripen in time for a successful harvest that started in early October and finished in the first days of November.

VINEYARDS

Location

Our own Gusbourne vineyards on a South facing ancient escarpment in Appledore, Kent and near Goodwood in West Sussex.

Soils

Largely clay, with subsoils including sand and seashells in Kent, and predominantly chalk soils with flint loam in the South Downs in West Sussex.

Microclimate

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

Pruning Method

Double guyot

Harvest Period

October

Harvest Method

Hand picked

WINEMAKING

Processing

Whole bunch pressed and naturally settled for 24 hours

Fermentation

10 days under 20 degrees celsius 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

June 2022

Lees Ageing

Minimum of 26 months

ANALYSIS

Grape Variety

71% Chardonnay,
18% Pinot Noir,
11% Pinot Meunier

Alcohol

12%

Titrateable Acidity

9.3 g/l

Residual Sugar

8 g/l

pH

3.08