

Gusbourne

ROSÉ 2011



TASTING NOTES

A delicate salmon pink colour, with aromas of soft red fruits and baked bread. The palate boasts evolved strawberry fruit, a touch of oak and brioche with some well integrated citrus-fresh notes on the finish.

VINTAGE REPORT

A surprisingly hot spring led to an early April budburst and a quick start to the season. Flowering started earlier than usual at the beginning of June, but cool weather meant this was a long and drawn out process, resulting in a lower level of successful fruit being set. Whilst this meant a reduced crop yield we saw this as nature's way of crop thinning. Fortunately we were blessed with a warm, dry and sunny September which created perfect ripening conditions resulting in an early harvest with all the grapes in by the middle of October.

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

A mixture of Champagne and Burgundy clones were used in this vintage, adding complexity to the final wine.

WINEMAKING

Processing: Whole bunch pressed in accordance to CIVC guidance. Naturally settled for 36-48 hours

Fermentation: 10 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in a mixture of temperature controlled stainless steel tanks and old burgundy barrels. Extended skin contact of Pinot Noir grapes were used to give the wine its red fruit characters and attractive pink colour.

Bottling date: 19th July 2012

Malolactic: 100%

Lees aging: Minimum 18 months

Cork ageing: Minimum 3 months

ANALYSIS

Grape variety: 33% Chardonnay, 50% Pinot Noir, 17% Pinot Meunier

Alcohol: 11.9%

Titrateable acidity: 8.8g/l

Residual sugar: 9.8g/l

pH: 3.07
