

Gusbourne

ROSE 2010



TASTING NOTES

Delicate salmon pink with a touch of gold, this rosé combines fresh red fruit aromas (strawberry/strawberry leaf, red currants) with biscuity, cherry pie lees characters. The palate shows a balanced acidity highlighting raspberry and cherry flavours before giving in to a full, creamy mouthfeel and a sherbet finish. This is a fresh wine that will continue to soften and develop over the next 3 years. As well as an ideal partner to aperitifs, this wine is a good match with fresh strawberries, sorbet or even tarte tatin.

VINTAGE REPORT

A mid-April budburst got the season off to a good start and a warm, dry flowering beginning at the end of June resulted in excellent fruit set and a large crop. Cooler weather in September could have delayed ripening, but diligent fruit thinning both before and after veraison resulted in a healthy and ripe harvest from mid to late 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: 14 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Blending: Using the traditional method of sparkling wine production, a small amount of light, fruity red wine is added to the white wine to give the wine its rosé colour.

Bottling date: 14th September 2011

Malolactic: 100%

Lees aging: Minimum 18 months

Cork ageing: Minimum 3 months

ANALYSIS

Grape variety: 39% Chardonnay, 40% Pinot Noir, 21% Pinot Meunier

Alcohol: 12.1%

Titrateable acidity: 8.2g/l

Residual sugar: 8.9g/l

pH: 3.2
