

Gasbourne

GUINEVERE 2013

TASTING NOTES

Tasted shortly after bottling, Guinevere 2013 was already exhibiting a generous nose of butter and creamy oak, with a citrus streak: all classic traits of a barrel fermented cool climate Chardonnay. On the palate, there is a combination of greengage and lemon, providing a taut, but developing flavour, and on the finish the buttery notes return with impressive length. This is sure to develop further in bottle.



VINTAGE REPORT

A cool spring resulted in a later than usual start to the season. Once bud burst was under way growth was consistent and strong. Good temperatures in early July meant that flowering was successful and relatively quick. Harvest commenced slightly later than usual, due to the late spring, but produced excellent fruit of a very high quality.

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

Clones: 548 and 95
Processing: 100% destemmed & crushed Fermentation: at cellar temperature in barriques Malolactic: 100%
Barrel ageing: 9 months in French oak, 100% 3 year old.
Bottling date: September 2014
Malolactic: 100%

ANALYSIS

Grape variety: 100% Chardonnay
Alcohol: 11.5%
Titratable acidity: 8.8g/l
Residual sugar: 2g/l
pH: 3.47
