

TWENTY TWENTY
ROSÉ



Pale pink in colour, with a delicate mousse. The nose is brimming with ripe raspberries, strawberries and white peach, alongside delicate notes of orange blossom. On the palate, the wine is elegant and complex, with bright summer berries, nectarine and orange zest, a touch of soft spice, alongside fresh ginger and toasted nuts. Fruit driven yet poised, there is an elegant mineral character running through the wine, leading to a long, elegant finish.

Food pairing: try alongside richer fish, lighter meat and game dishes such as grilled prawns in a butter sauce or pork belly with caramelised apples. You can also pair this with fruit-driven desserts such as Eton Mess.

VINTAGE REPORT

Mild spring temperatures resulted in budburst at the start of April. Shoot development was favourable through the early part of the season with warm temperatures creating steady growth towards flowering, which began in early June. Completion of flowering by end of June set us up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavour profiles. Harvest commenced at the end of September and was complete by early October.

VINEYARDS

Location

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

Soils

Largely clay, with subsoils including sand in Kent, and chalk soils with flint loam 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

Hand harvested in September and October.

Viticulture

We incorporate regenerative practices in our farming. Soil health is monitored through measurements of organic matter, soil structure and indicators of biodiversity.

WINERY

Winemaking

Parcels of Chardonnay, Pinot Noir and Pinot Meunier were whole-bunch pressed and fermented for 7-10 days in temperature-controlled, stainless-steel tanks; 11.0% was fermented and aged in French oak barrels.

Bottling date

June 2021

Lees ageing

Minimum of 56 months

ANALYSIS

Grape varieties

59% Chardonnay, 29% Pinot Noir, 12% Pinot Meunier

Alcohol

12%

Titrateable acidity

8.1 g/L

Residual sugar

8.0 g/L

pH

2.95