

Gusbourne

GUINEVERE 2011

TASTING NOTES

Butter and vanilla barrel notes compliment sweet apple, lemon and orange blossom aromas from the chardonnay. The wine has a ripe, rich mouth feel with crisp acidity and great length. The palate draws to a close with a finale of toasted almonds and sesame.



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

WINEMAKING

Clones: 548 and 95
Processing: 100% destemmed & crushed
Fermentation: at cellar temperature in barriques
Malolactic: 100%
Barrel aging: 9 months in French oak, 100% 3 year old.
Bottling date: 3rd April 2012 .

ANALYSIS

Grape variety: 100% Chardonnay
Alcohol: 12.8%
Titratable acidity: 7.2 g/l
Residual sugar: 4.6 g/l
pH: 3.6
