

TWENTY TWENTY ONE
NEST SELECTION MAGNUM



A pale gold in the glass, with aromas of orange zest, white peach and raspberry. The palate is vibrant and fruit driven, with green apple, nectarine and red cherry, leading to soft spice and fresh ginger, alongside richer brioche, toasted macadamia and apple-pie notes. The wine feels generous and complex, with a creamy mousse and a long and elegant finish.

Food pairing: a perfect match for richer fish or lighter meat dishes – why not try hake with tomato and chorizo; classic fried chicken, or a roasted onion tart.

VINTAGE REPORT

Budburst began on 20th April with a record number of cold nights throughout the frost period. We luckily escaped the worst of these temperatures, but this was a sign of a turbulent season to come. Flowering started on the 24th June, 10-15 days later than usual, indicating a later start to harvest than we have been used to for some years. Higher levels of rainfall put pressure on the vineyard teams but also allowed good nutrient cycling from the soil to the vines resulting in very good quality canopy and wood for the coming pruning season. September and early October brought some much-needed sunshine and warmth allowing the grapes to ripen in time for a successful harvest that started in early October and finished in the first days of November.

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 and seashells in Kent, and predominantly chalk soils with flint loam in the South Downs in West Sussex.

Microclimate

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

Pruning method

Single or double guyot, dependent upon each individual block.

Harvest

Hand harvested in 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 Pinot Noir, Chardonnay and Pinot Meunier were whole-bunch pressed and fermented for 7-10 days in temperature-controlled, stainless-steel tanks; 11.9% was fermented and aged in French oak barrels.

Bottling date

July 2022

Lees ageing

Minimum of 45 months

ANALYSIS

Grape varieties

49% Pinot Noir,
31% Chardonnay,
20% Pinot Meunier

Alcohol

12%

Titrateable acidity

8.1 g/L

Residual sugar

8.0 g/L

pH

3.10