



## TWENTY TWELVE ROSÉ

### TASTING NOTES

With a delicate salmon pink appearance, this Rosé combines aromas of ripe strawberries and apricots with a rich biscuit and oatmeal development. The palate demonstrates a vibrant acidity highlighting bright raspberry, red currant and crunchy red apple flavours balanced by a full, creamy mouthfeel and a complex herbal finish.

### VINTAGE NOTES

A late March bud burst was an early start for Gusbourne. Cool weather following did not allow us to take advantage of this and by the time warmer growing weather resumed we were into May and back on track for an average vineyard cycle. Cool weather at the end of June and early July then impacted on flowering and resulted in a low level of fruit. However the remainder of the season progressed well with the vines and fruit remaining in very good health. Harvest commenced in early October and resulted in fruit of perfect ripeness and acidity.

### VINEYARDS

**Location:**

South facing ancient escarpment in Appledore, Kent.

**Soils:**

Clay and sandy loam slopes.

**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.

**Bottling date:**

5th June 2013

**Malolactic:**

100%

**Lees aging:**

Minimum 24 months

**Cork ageing:**

Minimum 3 months

### ANALYSIS

**Grape variety:**

37% Chardonnay,  
46% Pinot Noir,  
17% Pinot Meunier.

**Alcohol:**

12.1%

**Titrateable acidity:**

9.5g/l

**Residual sugar:**

10g/l

**pH:**

3.09