

TWENTY ELEVEN BRUT RESERVE

TASTING NOTES

Exhibiting an attractive bronze, golden hue and a full-bodied mousse, this wine has a rich, developed nose reflecting the beautifully ripe fruit of the vintage. Aromas of brioche, praline and butterscotch from extensive lees ageing are gracefully blended with the soft red fruit character. The palate is rich and round with a honeyed texture giving way to strawberries, ripe English apples and a satisfyingly long citrus finish.

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

Processing:

Whole bunch pressed in accordance to CIVC guidance. Naturally settled for 24-36 hours.

Fermentation:

10 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling date:

10th/11th May 2012

Malolactic:

100%

Lees aging:

Minimum 36 months

Cork ageing:

Minimum 3 months

ANALYSIS

Grape variety:

42% Chardonnay
36% Pinot Noir
23% Pinot Meunier

Alcohol:

12%

Titrate acidity:

8.1g/l

Residual sugar:

9g/l

pH:

3.07