

# TWENTY TWELVE BRUT RESERVE

## TASTING NOTE

Bright, golden colour with a lively mousse. The nose displays rich citrus fruit, candied lemon and mandarin, with fresh red cherries and golden apples. On the palate the fresh fruit notes combine with flavours of brioche and baked pastry resulting from the extended lees ageing, as well as hints of floral and mineral notes, developing into a rounded, citrus finish.

## VINTAGE REPORT

The 2012 vintage got off to an early start with bud burst commencing on 31st March (our earliest yet). After a cool spell, warmer weather followed with flowering taking place from late June to mid July. A period of wet weather resulted in poor fruit set, however the reduced level of fruit ripened well in September. The grapes were harvested in early October at the optimum levels of sugar, acidity and flavour.



## 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 and naturally settled for 24-36 hours.

### Fermentation:

10 days at 18 - 20 degrees C using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

### Bottling date:

30th May 2013

### Malolactic:

100%

### Lees aging:

Minimum 36 months

## ANALYSIS

### Grape variety:

40% Chardonnay, 42% Pinot Noir, 18% Pinot Meunier

### Alcohol:

12%

### Titratable acidity:

9.6g/l

### Dosage:

9g/l

### pH:

2.99