

TWENTY THIRTEEN BRUT RESERVE



Bright gold in colour, this blend highlights red fruit aromas of cherry and strawberry, which then develop into attractive fresh pastry notes with a touch of cinnamon and spice. With a bright streak of citrus fruit, the palate is clean and fresh whilst giving tones of soft stone fruit and a long, refreshing finish.



VINTAGE REPORT

A cool spring resulted in a later than usual start to the season. Once bud burst was underway growth was consistent and strong. Good temperatures in early July meant that flowering was successful and relatively quick. Harvest commenced slightly later than usual, due to the late spring, but produced excellent fruit of a very high quality.

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 with a small percentage fermented in old oak barrels for complexity.

Bottling date:

20th May 2014.

Malolactic:

100%

Lees ageing:

Minimum 28 months.

ANALYSIS

Grape variety:

55% Pinot Noir, 27% Pinot Meunier, 18% Chardonnay.

Alcohol:

12%

Titrateable acidity:

9.1g/l

Dosage:

9g/l

pH:

3.12