

TWENTY THIRTEEN  
ROSÉ



With a delicate salmon pink colour, this wine displays aromas of fresh red fruits, strawberry, raspberry and cranberry, with subtle floral notes. On the palate, the wine is vibrant, with flavours of summer berries, dark cherry, red apple and nectarine. Bright acidity and a creamy mouthfeel enhance the fruit character, with hints of brioche and pastry.



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 slopes.

**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 under 20 degrees C using specialist sparkling wine yeast. Primary fermentation in temperature controlled stainless steel tanks with a small percent of barrel-aged red wine blended before secondary fermentation.

**Bottling date:**

10th June 2014.

**Malolactic:**

100%

**Lees ageing:**

Minimum 18 months.

ANALYSIS

**Grape variety:**

100% Pinot Noir.

**Alcohol:**

12%

**Titrateable acidity:**

8.7g/l

**Dosage:**

7.4g/l

**pH:**

3.05