

TWENTY FOURTEEN
BRUT RESERVE



Rich and golden in colour, with a delicate mousse and aromas of honeyed citrus fruits, white peach and brioche in the glass. The palate is suffused with red apples, poached pears and bright red berry fruit, displaying more developed notes of freshly baked bread and apple pie and a long, rounded finish.



VINTAGE REPORT

An early bud burst was followed by good weather through until the end of June resulting in successful flowering. Much needed rain in August helped compensate for the dry conditions earlier in the year. This ensured a fruitful and early vintage which was completed by 7th 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:
September/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:
15th April 2015.

Malolactic:
100%

Lees ageing:
Minimum 36 months.

ANALYSIS

Grape variety:
60% Pinot Noir, 22% Chardonnay, 18% Pinot Meunier.

Alcohol:
12%

Titrateable acidity:
8.0 g/l

Dosage:
8g/l

pH:
3.12