

TWENTY FIFTEEN  
ROSÉ



Delicate pink in appearance, aromas of cherry, wild strawberry and cranberry combine with more developed brioche and fresh pastry notes. The palate balances soft summer pudding fruits, a vibrant citrus streak and a long and rounded finish.



VINTAGE REPORT

An early April bud burst led to a good start to the season. This was followed by good weather throughout June, resulting in a successful flowering period. Cooler weather during August meant a later than average veraison, but this enabled the grapes to retain acidity whilst still developing full flavour potential. Harvest commenced in early October with an extremely clean crop.

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 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:**

11th May 2016.

**Malolactic:**

100%

**Lees ageing:**

Minimum 26 months.

ANALYSIS

**Grape variety:**

54% Pinot Noir, 32% Pinot Meunier, 14% Chardonnay.

**Alcohol:**

12%

**Titrateable acidity:**

7.3g/l

**Dosage:**

7.5g/l

**pH:**

3.18