

TWENTY SIXTEEN
ROSÉ



Delicate, pale and light pink in appearance, the nose brims with more intense aromas of soft summer berries, wild strawberry and developed fresh pastry notes. There is a floral character to this wine, which combines beautifully with the soft red fruits, cranberry and ripe cherries, on the palate. A vibrant citrus streak appears on the finish which is persistent, tightly driven and focussed.

VINTAGE REPORT

A mild spring resulted in a mid-April bud burst. The weather during flowering was warm and dry resulting in abundant fruit being set. Veraison occurred in early August as usual, enabling the grapes to develop intense flavour and concentration potential. Harvest began in early October and resulted in fruit of exceptional quality.

VINEYARDS

Location:

Our own Gusbourne vineyards on a South facing ancient escarpment in Appledore, Kent and near Goodwood in West Sussex.

Soils:

Largely clay, with subsoils including sand and seashells in Kent, and predominantly chalk soils with flint loam in the South Downs in West Sussex.

Microclimate:

Warm and dry, with moderating coastal breezes due to our close proximity to the English Channel.

Pruning Method:

Single or double guyot. Dependent upon each individual block.

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. Primary fermentation in temperature controlled stainless steel tanks with a small percent of barrel-aged red wine blended before secondary fermentation.

Bottling Date:

9th May 2017.

Malolactic:

100%

Lees Ageing:

Minimum 30 months.

ANALYSIS

Grape Variety:

60% Pinot Noir, 39% Chardonnay, 1% Pinot Meunier.

Alcohol:

12%

Titrateable Acidity:

8g/l

Residual Sugar:

8.7g/l

pH:

2.95