

TWENTY SIXTEEN
BLANC DE NOIRS



Displaying great finesse in the glass, our Blanc de Noirs is expressive on the nose with fine-tuned notes of dried candied fruits and violet flower. It is characteristically deep and complex, rich and powerful. It is a wine that holds your attention with serious appeal. Crunchy, crisp cox apple, fresh cherry and raspberry, taut, pure and clean citrus acidity all combining with great precision. Juicy fleshiness coats the mouth with silky texture. There is real intensity and weight here on the palate, but the balance is such that it remains delicate and neat on the refreshing and long, persistent finish.

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. Early August saw 50% of fruit dropped to intensify flavour and concentration. 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 vineyard block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 12-24 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:

27th April 2017.

Malolactic:

100%

Lees Ageing:

Minimum 27 months.

ANALYSIS

Grape Variety:

100% Pinot Noir.

Alcohol:

12%

Titrateable Acidity:

7.6g/l

Residual Sugar:

7.5g/l

pH:

3.02