

TWENTY SEVENTEEN  
ROSÉ



Delicate salmon pink in colour, with elegant stone fruits, red apple and orange peel on the nose. The palate shows bright, ripe red fruits, with strawberry and cherry, hints of honeysuckle leading to more complex notes of peach crumble and ginger spice. The wine is vibrant and fruit driven with bright freshness on the finish.

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## VINTAGE REPORT

The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. We were unaffected by frosts that affected shoot growth across most of Europe and the vintage progressed well, with seasonal temperatures and sunshine bringing us to early and fruitful flowering in mid-June. Good weather continued for the remainder of the season before we began our harvest of high quality fruit in mid-September.

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### VINEYARDS

**Location:**

Our own Gusbourne vineyards on South facing ancient escarpments 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:**

September/October.

**Harvest Method:**

Hand picked.

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### 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:**

14th May 2018.

**Malolactic:**

100%

**Lees Ageing:**

Minimum 39 months.

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### ANALYSIS

**Grape Variety:**

65% Pinot Noir, 34% Chardonnay, 1% Pinot Meunier.

**Alcohol:**

12%

**Titrateable Acidity:**

9.1g/l

**Residual Sugar:**

9g/l

**pH:**

3.13