

TWENTY FOURTEEN
ROSÉ



Delicate pink in appearance, with soft summer berries and floral notes on the nose. The palate shows bright red fruits, driven by ripe strawberries, fresh cherries and redcurrants, with a crisp freshness and creamy, rounded texture on the finish.



VINTAGE REPORT

An early April bud burst was followed by good weather through until the end of June resulting in a successful flowering. Early August saw approximately 50% of the fruit dropped on the Pinot Noir clones to increase berry concentration. Our efforts were not wasted as good weather meant harvest was completed by 7th October resulting in very clean fruit of optimum ripeness.

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 24-36 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:

23rd April 2015.

Malolactic:

100%

Lees ageing:

Minimum 28 months.

ANALYSIS

Grape variety:

53% Pinot Noir, 41% Chardonnay, 6% Pinot Meunier.

Alcohol:

12%

Titrateable acidity:

7.3g/l

Dosage:

8.2g/l

pH:

3.23