

GUSBOURNE
CHARDONNAY
GUINEVERE

TWENTY EIGHTEEN

The single-vineyard 2018 Guinevere shows all the classic traits expected from a barrel fermented cool climate Chardonnay. Chablis-esque in profile, it displays a classic Englishness – with a more plentiful generosity of rich and ripe fruit. Brimming bright gold in the glass, it offers an enticing nose of citrus, elegant stone fruit and butter notes. A linear purity dominates the palate and balances well with warm creamy oak notes of candied citrus fruits and oatmeal. Quite complex and multi-layered, the finish is generous, full and broad.



VINTAGE REPORT

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavour and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant the fruit was of an outstanding quality and picked at the perfect time.

VINEYARDS

Location:

Boot Hill Vineyard.
A south facing
ancient escarpment
in Appledore, Kent.

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry with close
proximity to the coast.

Pruning Method:

Single or double guyot.
Dependent upon each
individual block.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Clones:

548 and 95

Processing:

100% whole bunch pressed.
Fermentation at cellar
temperature in barriques.

Barrel Ageing:

10 months in French oak,
20% new, 80% old.

Malolactic:

100%

Bottling Date:

6th August 2019.

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12.5%

Titrateable Acidity:

7g/l

pH:

3.23