TWENTY EIGHTEEN BLANC DE BLANCS, SELHURST PARK VINEYARD



Pale straw in colour with a delicate fizz. There's plenty of bright citrus fruit on the nose with lemon, lime, green apple and pear. The wine shows elegant citrus and orchard fruit on the palate, with notes of melon and white peach. Alongside the fruit character is a beautiful, chalky mineral note with hints of shortbread and fresh pastry, from extended ageing on lees.

The wine is bright and focused, with a creamy texture and a long length.

Food Pairing: A delicious match to a fresh seafood platter or a crisp, fresh fennel and orange salad.

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:

Our own Gusbourne Selhurst Park vineyard on a South facing ancient escarpment near Goodwood in West Sussex.

Soils:

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 celsius using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling Date:

June 2019

Lees Ageing:

47 months

ANALYSIS

Grape Variety:

100% Chardonnay.

Alcohol:

12%

Titratable Acidity:

8.6 g/l

Residual Sugar:

 $3.3 \, g/l$

pH:

2.99