

TWENTY NINETEEN
EXTRA BRUT AGRAFE



Pale golden in colour with fine, persistent bubbles. On the nose, the wine shows delicate notes of lemon, lime peel and green apple, alongside toasted almond and pastry. The palate showcases citrus and orchard fruit, with bright, fresh fruit and floral notes too, leading to more evolved flavours of apple tart and shortbread from the extended time on lees. The wine is elegant, complex and poised, with a streak of freshness and minerality on the finish.

Food Pairing: Fresh fish and seafood works really well - why not try langoustines, seared scallops or golden beetroot tart

VINTAGE REPORT

Winter rains enabled the vines to take full advantage of good soil moisture levels during spring growth. This was topped up during the season by regular rainfall, which helped to maintain optimum levels of nutrition in the vines. Dry and warm weather at the end of June allowed for successful flowering over a short period of time, resulting in even fruit-set. Good weather in August continued uniform fruit development across the vineyards. Slightly cooler weather in September and October allowed for a slow ripening period that created the composition of varied and complex flavour profiles. Harvest commenced at the end of September and was complete by the middle of October.

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 to October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24-36 hours.

Fermentation:

10 days under 20 degrees celsius 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:

June 2020.

Lees Ageing:

38 months under specialised 'Tirage cork'.

ANALYSIS

Grape Variety:

70% Chardonnay, 30% Pinot Noir.

Alcohol:

12%

Titratable Acidity:

9.6 g/l

Residual Sugar:

4.5 g/l

pH:

2.96