TWENTY EIGHTEEN

ROSÉ

Delicate salmon pink in appearance with a fine mousse. On the nose, the wine shows bright red fruits, red apple and white peach. The palate is fresh, vibrant and dominated by red cherry, ripe strawberry and raspberry notes. A floral character lies behind the red fruit, alongside hints of nectarine and mandarin. A creamy texture and lively citrus streak combine to create a long, elegant finish.

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 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.

Harvest Method:
Hand picked.

WINEMAKING

Processing:
Whole bunch pressed and naturally settled for 12-24 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:
May 2019.

Lees ageing:
Minimum 30 months.

ANALYSIS

Grape variety:
59% Chardonnay
23% Pinot Noir
18% Pinot Meunier

Alcohol:
12%

Titratable acidity:
8.8 g/l

Residual Sugar:
10 g/l

pH:
3.09

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