

TWENTY NINETEEN
BRUT ROSÉ



Pale pink in colour, with a light, delicate mousse. The nose showcases lots of red fruit and stone fruit notes, citrus zest and fresh flowers. The palate is dominated by red fruits, with strawberries and crushed raspberries, redcurrants and rhubarb, alongside red apple, nectarine and orange notes. The wine feels elegant and juicy on the palate, with bright fruits, hints of pink peppercorn and a delicate mineral note, leading to a long, zesty finish.

Food Pairing: Richer fish, lighter meat and game dishes plus lighter, fruit driven desserts. Why not try salmon gravadlax, smoked duck salad or a rhubarb custard 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:

Double guyot.

Harvest Period:

September to October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 12-24 hours.

Fermentation:

10 days at 18-20 degrees celsius 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:

June 2020.

Lees Ageing:

Minimum of 36 months.

ANALYSIS

Grape Variety:

54% Chardonnay,
36% Pinot Noir,
10% Pinot Meunier.

Alcohol:

12%

Titrateable Acidity:

8.7 g/l

Residual Sugar:

9 g/l

pH:

3.04