

Rosé 2015

GUSBOURNE, APPLIEDORE, KENT, ENGLAND



HARVEST & VINTAGE NOTES

An early April bud burst led to a good start to the season. This was followed by good weather throughout June, resulting in a successful flowering period. Cooler weather during August meant a later than average veraison, but this enabled the grapes to retain acidity whilst still developing full flavour potential. Harvest commenced in early October with an extremely clean crop.

Delicate pink in appearance, aromas of cherry, wild strawberry and cranberry combine with more developed brioche and fresh pastry notes. The palate balances soft summer pudding fruits, a vibrant citrus streak and a long and rounded finish.

Vine age: planted from 2004-2007

Soils: Clay and sandy loam slopes

Microclimate: Warm and dry, close to the coast

Pruning Method: Double guyot; **Harvest:** Hand picked

Processing: Whole bunch pressed in accordance to CIVC guidelines. Naturally settled for 24 hours.

Fermentation: 10 days under 20°C using specialist sparkling wine yeast. Primary fermentation took place in temperature controlled stainless steel tanks. A small percentage of barrel-aged red wine is blended before secondary fermentation.

Malolactic: 100%

Lees Aging: Minimum 26 months



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GUSBOURNE

WINEMAKER: Charlie Holland

GRAPES: 54% Pinot Noir,
32% Pinot Meunier, 14% Chardonnay

ALCOHOL: 12%

DOSAGE: 7.5 g/L

TITRATABLE ACIDITY: 7.3 g/L

pH: 3.18

