

Brut Reserve 2016

GUSBOURNE, APPLIEDORE, KENT, ENGLAND



HARVEST & VINTAGE NOTES

A mild spring resulted in a mid-April bud burst. The weather during flowering was warm and dry resulting in abundant fruit being set. Veraison occurred in early August as usual, enabling the grapes to develop intense flavour and concentration potential. Harvest began in early October and resulted in fruit of exceptional quality.

Deep golden, dark and rich, with a delicate mousse and persistent perfume of honeyed green apples with hints of lemon, white peach and toasted nuts. The palate is fruit driven, with red apples, poached pears and developed toasty notes of freshly baked bread, roasted nuts and apple pie before a long, elegant and rounded finish.

Vineyard Location: South facing ancient escarpment

Soils: Clay and sandy loam

Microclimate: Warm and dry, close to the coast

Pruning Method: Single or double guyot (dependent on individual blocks).

Harvest Period: October

Harvest Method: Hand picked

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

Fermentation: 10 days at 18°-20° C using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks with a small percentage fermented in old oak barrels for complexity.

Malolactic: 100%

Lees Aging: Minimum 36 months



GUSBOURNE

WINEMAKER: Charlie Holland

GRAPES: 40% Chardonnay, 33% Pinot Meunier, 27% Pinot Noir

ALCOHOL: 12%

TITRATABLE ACIDITY: 7.7 g/L

RESIDUAL SUGAR: 9 g/L

pH: 2.93

BOTTLING DATE:
April 25th, 2017

