

Guinevere Chardonnay 2017

GUSBOURNE, APPLIEDORE, KENT, ENGLAND



HARVEST & VINTAGE NOTES

The end of March saw budburst beginning two weeks earlier than usual for the 2017 season. Gusbourne was unaffected by frosts that affected shoot growth across most of Europe and the vintage progressed well, with seasonal temperatures and sunshine bringing us to early and fruitful flowering in mid-June. Good weather continued for the remainder of the season before harvesting began of high quality fruit in mid-September.

Brimming bright gold in the glass and offering a nose of citrus, elegant stone fruit and creamy butter, the Guinevere 2017 shows all the classic traits one would expect of a barrel fermented cool climate Chardonnay, along with a more plentiful generosity of rich, ripe fruit. A linear smoky minerality is evident throughout the palate and balances well with warm oak notes of candied citrus fruits and oatmeal on a multi-layered finish.

Vineyard Location: South facing ancient escarpment

Soils: Clay and sandy loam

Microclimate: Warm and dry, close to the coast

Pruning Method: Double guyot

Harvest Method: Hand picked

Processing: Whole bunch pressed

Barrel Ageing: 10 months in French oak

Malolactic: 100%



GUSBOURNE

WINEMAKER: Charlie Holland

GRAPES: 100% Chardonnay

ALCOHOL: 12.5%

TITRATABLE ACIDITY: 7.4 g/L

pH: 3.16

HARVEST PERIOD: September



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MAGAZINE

AK, Wine Enthusiast Magazine, November, 2020

