

# Brut Reserve 2013

GUSBOURNE, APPLIEDORE, KENT, ENGLAND



## HARVEST & VINTAGE NOTES

A cool spring resulted in a later than usual start to the season. Once bud burst was underway, growth was consistent and strong. Flowering was successful and relatively quick.

Bright gold in color, this blend highlights red fruit aromas of cherry and strawberry, which then develop into attractive fresh pastry notes with a touch of cinnamon and spice. With a bright streak of citrus fruit, the palate is clean and fresh while giving tones of soft stone fruit and a long, refreshing finish.

**Vine age:** planted from 2004-2007

**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 in accordance to CIVC guidelines. Naturally settled for 24-36 hours.

**Fermentation:** 10 days under 20° C using IOC designed sparkling wine yeast. Fermented in stainless steel with a small % fermented in old oak barrels for complexity.

**Malolactic:** 100%

**Lees Aging:** Minimum 36 months

**Cork Aging:** Minimum 3 months



**WINE ENTHUSIAST**  
MAGAZINE

*AK, Wine Enthusiast, Dec. 2017*



**Wine & Spirits**

*Joshua Greene, Wine & Spirits, 2017*

## GUSBOURNE

**WINEMAKER:** Charlie Holland

**GRAPES:** 55% Pinot Noir, 27% Pinot Meunier 18% Chardonnay

**ALCOHOL:** 12%

**RESIDUAL SUGAR:** 9 g/L

**TITRATABLE ACIDITY:** 9.1 g/L

**TOTAL SULPHUR:** 84 mg/L

**pH:** 3.12

