

GUSBOURNE

2014 BRUT RESERVE

APPLEDORE * KENT, ENGLAND



In 2004, founder Andrew Weeber planted the first vines on Gusbourne Estate's coastal escarpment in Kent, in the far South Eastern corner of England. He had a clear vision and a single goal: to create English Sparkling Wines that would stand up alongside the very finest offerings from across the globe.

VITICULTURE/VINIFICATION

An early bud burst was followed by good weather through until the end of June resulting in successful flowering. Much needed rain in August helped compensate for the dry conditions earlier in the year. This ensured a fruitful and early vintage which was completed by October 7th.

Grapes sources from vineyard in Appledore. Hand-picked, whole bunch pressed and naturally settled for 24-36 hours. Fermented for 10 days at 18 - 20°C / 64 - 68°F using specialist sparkling wine yeast, in stainless steel tanks with a small percentage fermented in old oak barrels. Left on lees to age for 36 months before being bottled on April 15th 2015.

TASTING NOTES

Rich and golden, with a delicate mousse and aromas of honeyed citrus fruits, white peach and brioche. The palate is suffused with red apples, poached pears and bright red berry fruit, displaying more developed notes of freshly baked bread and apple pie and a long, rounded finish.

TECHNICAL INFORMATION

VARIETALS:	60% Pinot Noir, 22% Chardonnay, 18% Pinot Meunier
ALC:	12%
TOTAL ACIDITY:	8 g/L
PH:	3.12

SCORES

