

GUSBOURNE

2016 BRUT ROSÉ

APPLEDORE, KENT * GOODWOOD, WEST ESSEX
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

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.

Grapes sources from Gusbourne vineyards in Appledore, Kent and Goodwood. 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 of barrel-aged red wine blended before secondary fermentation. Lees ageing lasted 30 months, bottled May 9th 2017.

TASTING NOTES

Delicate, pale and light pink in appearance, intense aromas of soft summer berries, wild strawberry and fresh pastry. Vibrant citrus streak appears on the finish which is persistent and tightly driven.

TECHNICAL INFORMATION

VARIETALS:	60% Pinot Noir, 39% Chardonnay, 1% Pinot Meunier
ALC:	12%
TOTAL ACIDITY:	8 g/L
PH:	2.95

SCORES

