

# GUSBOURNE

# 2018 BLANC DE NOIRS

BOOT HILL \* APPLIEDORE, 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

Good levels of winter rainfall left the soil in optimum condition for the upcoming season. Bud burst in mid-April was followed by a period of abundant warmth and early flowering in June. In early August the fruit was thinned, and 50% dropped, to intensify flavor and concentration as well as ensure optimum quality. Soils are largely clay, with subsoils including sand and seashells in Kent, and predominantly chalk soils with flint loam in the South Downs in West Sussex.

Harvested in September and hand picked, whole bunch pressed and naturally settled for 24-36 hours. Fermentation lasts 10 days using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks with a small percentage fermented in old oak barrels for complexity. Lees aging is a minimum 27 months, and bottled on May 23<sup>rd</sup> 2019.

## TASTING NOTES

Golden in color, this wine shows rich, ripe fruit on the nose with red apple, pear and peach, highlighted by red fruits and floral notes. On the palate, it is generous and elegant with notes of redcurrant, raspberry and red cherry. Floral hints of rose and jasmine are punctuated by sweet spice, brioche and apple pie notes bringing layers of complexity, leading to an intense and complex finish.

## TECHNICAL INFORMATION

VARIETALS:	100% Pinot Noir
ALC:	12%
RESIDUAL SUGAR:	9.5 g/L
TOTAL ACIDITY:	9.6 g/L
PH:	3.02

