

GUSBOURNE

2018 BRUT RESERVE

APPLEDORE & GOODWOOD * KENT, ENGLAND



Gusbourne Estate takes its name from the original owner in 1410, John de Goosebourne, whose coat of arms depicted three geese and a dry bourne. Over the centuries, the spelling and pronunciation name changed to “Gusbourne”. In 2004, when 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 Wealden clay, loams and chalky flint soils 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, fruit was thinned and dropped 50% to intensify flavor and concentration as well as ensure optimum quality. Warmth and sunshine from June to September meant outstanding quality fruit, picked at the perfect time.

Grapes sources from vineyards in Kent (Appledore) and West Sussex (Goodwood). Hand-picked, gentle pneumatic pressing with Traditional Method; 90% stainless steel & 10% French oak (10% of which is new) for the first fermentation at 18-20°C/ 64-68°F for 10 days. 100% malolactic, second fermentation in bottle, lees ageing for at least 36 months before disgorgement & further ageing on cork.

TASTING NOTES

Gold, with a delicate mousse and persistent perfume of honeyed green apples with hints of lemon, white peach and toasted nuts. The palate is ripe, fruit driven, with red apples, poached pears and bright red berry fruit. It displays subtle flavors of peach and toasty notes of freshly baked bread, roasted nuts and apple pie before a long, fresh, elegant and rounded finish.

TECHNICAL INFORMATION

VARIETALS:	46% Pinot Meunier, 35% Chardonnay, & 19% Pinot Noir
ALC:	12%
RS:	11.3 g/L
TOTAL ACIDITY:	8.2 g/L
TOTAL SULPHUR:	85 mg/L
PH:	3.06

