

# GUSBOURNE

# 2018 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

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.

Hand-picked from Gusbourne's Appledore vineyard in Kent, and Goodwood vineyard in West Sussex, then gentle pneumatic pressing occurred, Traditional Method; 90% stainless steel & 10% French oak (10% of which is new) for the first fermentation at 18-20°C/64.4-68°F for 10 days. 100% malolactic, 3% barrel-aged Pinot blended before second fermentation in bottle, lees ageing for at least 30 months before disgorgement & further ageing on cork. Bottled May 1<sup>st</sup> 2019.

## TASTING NOTES

Delicate salmon pink in color with a fine mousse. On the nose, the wine shows bright red fruits, red apple and white peach. The palate is fresh, vibrant and dominated by red cherry, ripe strawberry and raspberry notes. A floral character lies behind the red fruit, alongside hints of nectarine and mandarin. A creamy texture and lively citrus streak combine to create a long, elegant finish.

## TECHNICAL INFORMATION

VARIETALS:	59% Chardonnay, 23% Pinot Noir, 18% Pinot Meunier
ALC:	12%
TOTAL ACIDITY:	8.8 g/L
TOTAL SULPHUR:	78 mg/L
PH:	3.09

## SCORES

