

GUSBOURNE

2019 GUINEVERE

CHARDONNAY

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. This single vineyard wine shows classic characters of a cool climate, barrel-aged Chardonnay.

VITICULTURE/VINIFICATION

Winter rains enabled the vines to take full advantage of good soil moisture levels during spring growth. Frequent rainfall occurred, which helped to maintain optimum levels of nutrition in the vines. Dry and warm weather at the end of June allowed for successful flowering over a short period of time, resulting in even fruit-set. Slightly cooler weather in September and October allowed for a slow ripening period that created the composition of varied and complex flavor profiles. Harvest commenced at the end of September and was complete by the middle of October.

Grapes sources from Gusbourne's Boot Hill vineyard, in clay and sandy loam. Hand-picked, 100% whole bunch pressed and fermented at cellar temperatures in French oak (20% new, 80% old) for 10 months. 100% malolactic, bottled on December 9th 2020.

TASTING NOTES

Bright gold, with a nose full of ripe citrus, green apple and lemon balm notes. The ripe, rounded fruit follows through to the palate with elegant stone fruit, citrus peel and pineapple. A linear, saline minerality and notes of toasted nuts and oatmeal linger to create a complex and long-lasting finish.

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	12.5%
TOTAL ACIDITY:	6.4 g/L
PH:	3.38

SCORES

