

GUSBOURNE 2020 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

Mild Spring temperatures resulted in budburst at the start of April. Shoot development was favorable through the early part of the season with warm temperatures creating steady growth, flowering began in early June. Completion of flowering by end of June set up well for a mid to late September start to harvest. Weather during ripening remained dry and ideal temperatures allowed for near perfect build of sugar levels and flavor profiles. Harvest commenced at the end of September and completed by early October.

Grapes sources from Gusbourne's Boot Hill vineyard, in clay and sandy loam. Hand-picked, whole-bunch gentle pressing in pneumatic press, fermentation and malolactic at cellar temperature in French oak barriques (20% new), aged for 10 months in the barriques. Bottled December 1st 2021.

TASTING NOTES

Bright gold in color and with a nose full of ripe lemon and vanilla yogurt. The ripe, rounded fruit follows through to the palate with elegant stone fruit, citrus peel and pineapple, encased in delicate creamy-yogurt oakiness. 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, mix of Burgundy clones 548 & 95
ALC:	12.5%
TOTAL ACIDITY:	5.8 g/L
TOTAL ACIDITY:	77 mg/L
PH:	3.31

SCORES

