

GUSBOURNE

2020
PINOT NOIR
APPLEDORE, 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

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 towards flowering, which began in early June. Completion of flowering by end of June set us 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 flavour profiles. Harvest commenced at the end of September and was complete by early October.

Hand-picked, de-stemmed, gentle pneumatic pressing, 3-day cold-soak, fermented on skins at 22°C/ 72°F for 14 days in stainless steel. 100% malolactic. Aged for 9 months in French oak (20% new).

TASTING NOTES

Delicate, pale ruby color in the glass, this wine shows aromas of morello cherry, wild strawberry and herbal notes. Elegant and bright on the palate, with soft, supple tannins. Plump red fruits, dark plum and black cherry character sit alongside black pepper spice, smoky notes and an earthy minerality to give a wine with complexity, finesse and a persistent finish.

TECHNICAL INFORMATION

VARIETALS:	100% Pinot Noir
ALC:	12.5%
TOTAL ACIDITY:	5.4 g/L
TOTAL SULPHUR:	64 mg/L
PH:	3.65

