



GUSBOURNE 51° (Fifty One Degrees) North 2014



Country

England

Region

Kent and Sussex

Varietal Blend

64% Chardonnay,
36% Pinot Noir

Winemaker

Charlie Holland

Alcohol Content

12%

Total Acidity

8.9 g/L

Residual Sugar

8 g/L

pH

3.03

HISTORY

At Gusbourne, the goal is simple: to create the finest wines in the world. A deep respect for nature, an uncompromising quest for quality, and a fastidious approach to detail is at the heart of everything at Gusbourne. The vineyards, planted in 2004, are predominantly Burgundian clones. All grapes are sourced from estate vineyards. Combining age-old traditions with modern technology & cutting-edge equipment allows Gusbourne to sit between old and new world winemaking.

This is Gusbourne's most exclusive vintage wine to date and a wonderful expression of time and place. So much so, they took its name from the precise latitude of its vineyards: Fifty One Degrees North.

VINIFICATION and MATURATION

The 2014 vintage had an early bud burst followed by good weather until the end of June, resulting in successful flowering. Much needed rain in August ensured a fruitful and early vintage, which was completed by 7th October. Veraison was about ten days ahead of normal, and it was a smaller crop than in previous years. This was partly due to weather conditions at fruit set, but also a result of deliberately dropping around 20% of selected bunches in the vineyard. By reducing the quantity of grapes left on the vine, the remaining fruit's concentration and ripeness boosted. Grape yields were small, perfectly ripe and intensely flavored. Only the finest berries are selected for Fifty One Degrees North before whole bunch pressed and naturally settled for 24 hours. Fermented for 10 days at 18-20°C using specialist sparkling wine yeast in temperature controlled stainless steel tanks with a small percentage fermented in oak barrels for complexity. No fining or intervention required. Aged on lees for more than 6 years.

TASTING NOTES

A rich mid-gold color, intense aromas that combines a sea-breezy freshness with an enticingly spicy depth, emitting yellow stone fruit with an underlying come-hither smoky nuttiness. Soft, orchard fruit bubbles exploding in ripe apples and peach flavors.

ACCOLADES

96

The Real Review, 2022

96

Falstaff, 2022

