

TWENTY FIFTEEN
BRUT RESERVE



Bright golden in colour and with aromas of green apple, ripe pear and candied citrus. The palate is fruit driven, with zesty mandarin, peach and apple pie. Hints of ginger and mineral notes combine with toasted nuts and brioche leading to a long, elegant finish.

VINTAGE REPORT

An early April bud burst led to a good start to the season. This was followed by good weather throughout June, resulting in a successful flowering period. Cooler weather during August meant a later than average veraison, but this enabled the grapes to retain acidity whilst still developing full flavour potential. Harvest commenced in early October with an extremely clean crop.

VINEYARDS

Location:

South facing ancient escarpment in Appledore, Kent.

Soils:

Clay and sandy loam.

Microclimate:

Warm and dry with close proximity to the coast.

Pruning Method:

Double guyot.

Harvest Period:

October.

Harvest Method:

Hand picked.

WINEMAKING

Processing:

Whole bunch pressed and naturally settled for 24-36 hours.

Fermentation:

10 days at 18-20 degrees C using specialist sparkling wine yeast. Fermented in temperature controlled stainless steel tanks with a small percentage fermented in old oak barrels for complexity.

Bottling date:

13th May 2016.

Malolactic:

100%

Lees ageing:

Minimum 36 months.

ANALYSIS

Grape variety:

53% Pinot Noir,
40% Chardonnay,
7% Pinot Meunier.

Alcohol:

12%

Titrateable acidity:

8.5g/l

Dosage:

8g/l

pH:

3.15