

TWENTY ELEVEN BLANC DE BLANCS

TASTING NOTE

A bright golden colour with persistent, small beads of bubbles leading to a generous mousse, the wine has a complex nose of hazelnuts, preserved lemons and buttered toast. The palate is round and rich combining toasted nuts and malt with attractive mineral notes and a long, zesty finish.

VINTAGE REPORT

A surprisingly hot spring led to an early April budburst and a quick start to the season. Flowering started earlier than usual at the beginning of June, but cool weather meant this was a long and drawn out process, resulting in a lower level of successful fruit being set. Whilst this meant a reduced crop yield we saw this as nature's way of crop thinning. Fortunately we were blessed with a warm, dry and sunny September which created perfect ripening conditions resulting in an early harvest with all the grapes in by the middle of October.

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 in accordance to CIVC guidance. Naturally settled for 24-36 hours.

Fermentation:

10 days under 20 degrees C using specialist IOC designed sparkling wine yeast. Fermented in temperature controlled stainless steel tanks.

Bottling date:

9th May 2012

Malolactic:

100%

Lees ageing:

Minimum 36 months

Cork ageing:

Minimum 3 months

ANALYSIS

Cepage:

100% Chardonnay

Alcohol:

12%

Titratable acidity:

8.4g/l

Dosage:

8g/l

pH:

3.14