



BALFOUR

HUSH HEATH ESTATE

KENT-ENGLAND



LIBERTY'S BACCHUS 2020



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An evolution of the English Bacchus style, made using a combination of stainless steel, oak and a broad spectrum of yeast cultures. Liberty's Bacchus has a complexity, body and texture not typically seen with a variety often referred to as England's answer to a Sauvignon Blanc.

Liberty's Bacchus is our most technical and complex wine. It is the result of nine individual ferments, which are created separately, each using different yeasts and use of oak, before blending. The combination of yeasts used during fermentation, adds layers of complexity and a spicy character to the more traditional Bacchus flavours of hedgerow and elderflower. Careful use of new French and American oaks adds body and texture to the wine. It is an intriguing and complex wine like no other in our portfolio.

THE WINE

Varieties: 100% Bacchus
Alcohol: 11.5%
pH: 3.05 g/l
Titratable Acidity: 6.7

TERROIR

Region: Weald, Kent, South East England.
Vineyard: Foxridge, Hush Heath Estate
Soil Type: Wealden Clay over Tunbridge Wells Sand

TASTING NOTES

Appearance: Pale white gold with green highlights.

Nose: An intense aromatic nose with hints of rose petal and citrus.

Palate: Fresh acidity, green apple, tangerine peel and a complex exotic finish.

Winemaker's Food Pairing:

An ideal aperitif or food wine; try it with asparagus, artichoke, salami and oriental cuisine.