

WINEMAKER'S
COLLECTION

2014

Les sixes



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Under the careful eye of winemaker Owen Elias, Balfour became the first English winery to plant the almost extinct grape varieties Arbanne and Petite Meslier, two historic grape varieties permitted but now rarely used in the production of Champagne. Low yielding but highly aromatic, these grape varieties have been blended with Chardonnay, Pinot Noir, Meunier and Pinot Blanc to create 2,000 bottles of the unique 'Les Sixes'.

THE WINE

Varieties: 29% Chardonnay, 22% Pinot Noir, 22% Meunier, 13% Pinot Blanc, 8.5% Arbanne, and 3.5% Petit Meslier

Alcohol: 12%

Titrateable Acidity: 6.8

pH: 3.17

Residual Sugar: 8

TERROIR

Region: Kent

Vineyard: Multiple, all from Hush Heath Estate

Soil Type: Wealden clay over Tunbridge Wells sand

WINEMAKING

Grapes were hand picked from parcels of the six varieties planted across the Hush Heath Estate. Fermented in stainless steel, with no malolactic fermentation before just 2,000 bottles were filled on 13/8/15. Disgorged in 500 bottle lots after a minimum of 5 years on lees

TASTING NOTES

Appearance: An intense pale gold with green and pink highlights. A prolonged fine bead and delightfully soft mousse

Nose: Clean, white pepper, rose-petal, bread yeast, French toast

Palate: Rich and fresh; shortbread, lime, tangerine zest strawberry acidity, touch of plum, flaked almond, yoghurt



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