

BRUT ROSÉ 2018
TASTING NOTES

One of England's most recognisable wines, our flagship, and for six years the only wine made by Balfour. It is a single-vineyard wine from our Oast House Meadow vineyard, planted in 2002 with clones and rootstocks specifically chosen to make a world-class sparkling rosé. From vines on Wealden clay, the grapes are full of richness and intense flavour.

To maximise this character, the grapes are often the last to be picked on Hush Heath Estate, and to emphasise the purity of the fruit the wine never undergoes malolactic fermentation. It is a wine of intense concentration that embraces precision and fresh English acidity, which requires the very best conditions and ripest of fruit.



BALFOUR

HUSH HEATH ESTATE

KENT-ENGLAND



TECHNICAL INFO

Varieties

42% Pinot Noir, 30% Pinot Meunier,
28% Chardonnay.

ABV

12%

Titrateable Acidity

9.0 g/l

pH

2.92

Dosage

5.6 g/l

Region

Weald, Kent, South East England.

Vineyard

Oast House Meadow Hush Heath
Estate.

Soil Type

Wealden clay over Tunbridge Wells
sand.

The Vintage

For English growers, 2018 is something of a watershed moment. A perfect storm of warm and dry conditions at flowering, a consistently temperate summer and a balmy Indian summer which carried through harvest, led to a crop load unheard of in England and of a quality which confounded many who felt the vines were overburdened.

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Appearance

Burnished copper.

Nose

A clean, lean nose with hints of cranberry, sloe with an underlying orange citrus note.

Palate

More cranberry than strawberry, this is classic Balfour; dry, precise and powerful. Richer than some of its predecessors, the 2018 reflects one of the best years in English viticultural history. A complex wine that is more than just primary fruit, there are notes of burnt orange combined with a wonderful herbaceous note on the finish.

Winemakers' food pairing

Chorizo, canapés and lobster.