

Here's three reasons to try our Chardonnay:

- 1. Burgundian heritage:** this wine comes entirely from grafted Burgundian vines, grown on Kentish clay soil.
- 2. Unoaked style:** this is all about the character of the chardonnay – zesty, fresh and Chablis-like in style.
- 3. Lingering complexity:** this is proof that you don't need oak to make interesting wine. There's plenty of texture from the extended lees age, battonage and full malolactic fermentation.

“A chardonnay for those who favour balance, freshness and sophistication” is how our Head Winemaker, Fergus Elias, described his newest vintage of Skye's Chardonnay, from the superb 2022 harvest.

Inspired by our home, with flavours reminiscent of white blossom, thyme and fresh lemons. Coming from vineyards planted specifically for the creation of English Chardonnay.

Skye's Chardonnay is made from Burgundy clones planted on Middle Strackney Wood and Old Eight Acre, our two warmest Chardonnay Vineyards which we pick last to maximise phenolic ripeness.

BALFOUR
HUSH HEATH ESTATE



SKYE'S CHARDONNAY
TASTING NOTES

TECHNICAL INFO

Vintage

2022.

Varieties

Chardonnay.

Closure

Cork.

ABV

12%

Titrateable acidity

6.0 g/l

pH

3.07

Region

Weald, Kent, South East
England.

Vineyards

Springfield
Old Eight Acre
Middle Strackney Wood

Soil type

Wealden clay over Tunbridge
Wells sand - with a small
percentage from greensand
and chalk.

TASTING NOTES

Appearance

A light green-gold colour.

Nose

Fresh and citrus-led nose
with hints of apple blossom
and wonderful thyme notes

Palate

A clean citrus-driven palate
with notes of lime and melon
rind. A delightful, aromatic and
complex Chardonnay.

Winemakers' food pairing

There's a freshness and
vibrancy to this wine which
makes it an excellent pairing
for fresh salads.

Alternatively, it's extra weight
(balanced with the citrus
character) creates a delicious
counterpoint to oily fish
dishes and shellfish.