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.

When Balfour Brut Rosé was launched in 2004 it quickly became a major success, winning a gold medal and trophy in the International Wine Challenge for its first vintage. The accolades did not stop there and Balfour Brut Rosé was the first **English Sparkling wine** served on British Airways First Class worldwide. It was also chosen as the only English wine to be served at the London 2012 Olympics. It has truly earned its title of "England's most exclusive pink fizz".

BALFOUR HUSH HEATH ESTATE

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 BRUT ROSÉ 2018 TASTING NOTES

TECHNICAL INFO

Varieties

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

ABV

12%

Titratable Acidity

9.0 g/l

рΗ

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.

TASTING NOTES

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.

