

Here's three reasons to try our Pinot Noir:

- **Cool climate excellence:** this style is closer to New World Pinot Noir, rather than traditional French examples, but still comes from Burgundy clones. It's the best of both worlds.
- **Lightly oaked:** with judicious use of French and American barrels to add a savoury complexity and depth.
- **Very on-trend:** English red wine is a really exciting frontier, and this is a critically acclaimed example which is even served in Michelin-starred restaurants.

"This isn't just very good English Pinot Noir it's simply very good Pinot Noir" is how our Head Winemaker, Fergus Elias, described his newest vintage of Luke's Pinot Noir, from the superb 2022 harvest.

Inspired by our home, with flavours reminiscent of English cherries and a touch of spice. Coming from vineyards planted specifically for the creation of English Pinot Noir, this wine is rich, ripe and structured.

With our estate's combination of the prime Wealden clay vineyards, Burgundy clones and careful winemaking, our winemakers have built Balfour's reputation for producing some of England's finest red wines. And Luke's Pinot Noir is a superb example of a style which is growing in reputation and drinking brilliantly right now.

BALFOUR
HUSH HEATH ESTATE



LUKE'S PINOT NOIR
TASTING NOTES

TECHNICAL INFO

Vintage
2022.

Varieties
Pinot Noir.

Closure
Cork.

ABV
12%

Titratable acidity
5.3 g/l

pH
3.46

Region
Weald, Kent, South East
England.

Vineyards
40% Old Bramley
20% Baxter
20% Foxwood
10% Middle Strackney Wood
10% Brenley

Soil type
Wealden clay over Tunbridge
Wells sand.

TASTING NOTES

Appearance
Light ruby red.

Nose
Classic cool climate,
delicately aromatic nose.

Palate
Red berry fruits, cherry,
raspberry and spicy vanilla
with soft but firm tannins.

Winemakers' food pairing
This is a light, summer fruit
flavoured red. Our winemaker
recommends serving this
lightly chilled (just 10
minutes in the fridge before
uncorking).

The fresh fruit flavours and
low tannins mean it will
complement, rather than
overpower, delicate flavours
– making it ideal with white
meats, roast vegetables,
mushrooms and even herby
lamb.