

SPRINGFIELD  
CHARDONNAY 2019  
TASTING NOTES

Here are three reasons to try out the latest vintage of Springfield now:

- Inspired by the English countryside; this is a Chardonnay of balance and richness, with flavours of baked English apple and greengages.
- A growing trend lightly oaked Chardonnay are undergoing something of a renaissance currently, with these age-worthy, complex and food friendly wines finding favour.
- A piece of history enjoy a wine which is already developed, fresh from our cellars to your wine rack.

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Three parcels of Chardonnay grapes, all from Burgundy clones, were handpicked before being fermented separately in stainless steel tanks.

In the fledgling world of English wine, it's unusual to be able to find a still wine that has been allowed to reach its potential.

Five months in new French and American Oak adds elements of spice and vanilla without overpowering the delicate Kent Chardonnay characteristics.

A beautifully pure palate of ripe apple, citrus and orchard fruit. The oak ageing adds a touch of richer, creamier notes and a gentle spice – balanced by fresh English acidity. A long, complex and satisfying finish. Not overly oaky, but definitely a wine for those who prefer richer styles compared to Balfour's unoaked Skye's Chardonnay.

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## TECHNICAL INFO

### Vintage

2019.

### Varieties

100% Chardonnay.  
(95 and 124 Burgundy clones)

### ABV

12%

### Titratable Acidity

6.7 g/l

### pH

3.07

### Dosage

French and American Oak for  
5 months.

### Region

Weald, Kent, South East  
England.

### Vineyard

Middle Strackney Wood and Old  
Eight Acre.

### Soil Type

Wealden clay over Tunbridge  
Wells sand.

## TASTING NOTES

### Appearance

Bright straw yellow.

### Nose

Lean, lightly herbal.

### Palate

A fresh palate with hints of grapefruit, green apple and cinnamon. Skillful use of oak has produced a wine of great intensity, complexity and purity. The finish is long, with lime and salty notes.

### Winemakers' food pairing

This wine has fantastic potential for pairing. The richness will stand up to strong flavours, whilst the freshness pairs brilliantly with fish dishes too. Try it with roast chicken, pan friend fish or heavier, herbaceous salads.