

BALFOUR

JAKE'S RESERVE

LAGER

Burgundy Wine Yeast

A unique maturation of a heritage Burgundian wine yeast used in some Balfour wines, such as Skye's Chardonnay, merged with a classic lager yeast.

Aged For Longer

We mature our lager for up to two months. As with our wines, this premium pilsner has time to fully develop its flavour profile. Tangerine, spices and sweetness from the malts.

Unparalleled Expertise

Our beers, ciders and wines are made by award-winning father and son team, Owen and Fergus Elias.

BALFOURWINERY.COM

England's only beer
blended by winemakers.



New Design

Beautifully packaged to sit alongside our premium wine range in bottle and on draught.

Environmentally Friendly

Sustainably made in keeping with our principles as a founding member of the Sustainable Wines of Great Britain.

@BalfourBeer




BALFOUR
WINERY



BALFOUR LAGER
TASTING NOTES

TECHNICAL INFO

ABV
5%

IBU
25

Brewery Location
Kent

Allergens
Vegan
Gluten-Free

Hops

East Kent Golding

Kent, UK
Soil: Chalk.
Coastal proximity creates
lighter aroma and accent on
honey.

Sterling

Washington, USA
Soil: Tokul- Volcanic ash,
plant matter and iron.
Extremely rich soil type helps
build earthy, spicy tones.

TASTING NOTES

Appearance
The deep golden hue of
honey nectar.

Nose
Galia melon, tropical fruit
and freshly baked brioche.

Palate
Soft Citrus
Brioche
Tangerine

Winemakers' Food Pairings

- Deep fried Whitstable Bay oysters
- Kentish Ashmore cheddar
- Gloucester Old Spot chipolata sausages