

THE VINTAGE COLLECTION

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".

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 best conditions and ripest fruit.

Our 2019 release was the first crafted by our Head Winemaker, Fergus Elias.



BALFOUR WINERY



Balfour Brut Rosé 2019
Tasting Note

Technical Info

Varieties

51% Pinot Noir, 41%
Chardonnay, 8% Pinot Meunier.

ABV

12%

Titratable Acidity

8.0 g/l

pH

2.99

Dosage

7 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

A good to excellent harvest,
with some challenging
conditions in Spring and
August countered by a June
heatwave and September sun.

Tasting Notes

Appearance

Pale salmon.

Nose

A clean, lean nose offering
hints of cranberry and sloe,
underpinned by a subtle
orange citrus note.

Palate

More cranberry than
strawberry, this is
quintessential Balfour; dry,
precise, and robust. A
sophisticated wine that
transcends mere primary fruit,
it features hints of burnt
orange coupled with a splendid
herbaceous note on the finish.

Winemakers' food pairing

Delicately smoked salmon, with
its subtle smoky flavour and
buttery texture, is a superb
pairing for Balfour Brut Rosé,
or try with sushi, risotto or soft
cream cheeses.

