

STILL WINES

This style draws closer to New World Pinot Noir, crafted from French clones, brilliantly combining the best of both worlds with an unmistakable English character.

It is subtly oaked, using a judicious blend of French and American barrels to enhance the wine with a savoury complexity and added depth. English red wine is forging new paths and this highly praised vintage is now featured in Michelin-starred restaurants.

Authentically English,
crafted in Kent.

"Luke's Pinot Noir brilliantly showcases the elegance and depth of English reds, proving that the finesse of our vineyards can compete on the global stage."

Fergus Elias

Head Winemaker

Crafted from grapes that evoke the essence of our English terroir, this wine bursts with flavours of local cherries and a hint of spice. Sourced from vineyards cultivated specifically for producing English Pinot Noir, it offers a rich, ripe, and well-structured profile.

Thanks to our estate's prime Wealden clay soil, the use of French clones (from Alsace) and meticulous winemaking, our winemakers have cemented Balfour's status as a producer of some of England's premier red wines. Luke's Pinot Noir is a prime illustration of a style rapidly gaining acclaim and is exceptionally delightful to drink at this moment.



**BALFOUR
WINERY**



Luke's Pinot Noir
Tasting Note

Technical Info

Vintage
2023

Varieties
Pinot Noir

Closure
Cork

ABV
12%

Titratable acidity
5.3g/l

pH
3.48pH

Region
Weald, Kent,
South East England.

Vineyards
Brenley
Foxwood
Springheath
Middle Strackney Wood

Soil type
Wealden clay over
Tunbridge Wells sand.

Suitable for vegans

Tasting Notes

Appearance
Light ruby red.

Nose
Classic cool climate,
delicately aromatic nose.

Palate
Red berry fruits, cherry,
raspberry and a touch of
baking spice mingle with
spicy vanilla and soft but
firm tannins.

Winemakers' food pairing
This is a light, summer fruit-
flavoured red with a subtle
herbaceous note. Our
winemaker recommends
serving this lightly chilled—
just 10 minutes in the fridge
before uncorking.

The fresh fruit flavours and
low tannins ensure it
complements, rather than
overpowers, delicate
dishes. It is ideal with
white meats, roast
vegetables, mushrooms,
and even herby lamb.