



**BALFOUR  
WINERY**



**BALFOUR BRUT ROSÉ 2020  
TASTING NOTES**

# TECHNICAL INFO

## Varieties

34% Pinot Noir  
51% Chardonnay  
15% Pinot Meunier

## ABV

12.5%

## Titratable Acidity

7.2 g/l

## pH

3.08

## Dosage

8 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

*"The wine which launched the Balfour name, and still our most cherished."*

**Fergus Elias, Head Winemaker**

Balfour Brut Rosé, our flagship wine, is an iconic English sparkling rosé crafted from a single vineyard, Oast House Meadow. Launched in 2004 and created from vines grown on Wealden clay, this wine delivers rich, intense flavours with a pure, concentrated character. Known as *"England's most exclusive pink fizz,"* it was the first English sparkling wine served on British Airways First Class and the only English wine at the London 2012 Olympics. Made without malolactic fermentation, the palate is driven by the classic Kentish acidity, with redcurrant, pomegranate, and grapefruit, giving it both brightness and structure.

## Appearance

Pale salmon.

## Nose

A nose full of wild strawberry, blood orange, and just a touch of crushed oyster shell.

## Palate

Vibrant notes of redcurrant, pomegranate, and grapefruit lend both brightness and elegant structure creating a wine that is quintessentially Balfour.

## Winemakers' food pairing

Delicately smoked salmon or try with sushi, risotto or soft cream cheeses.

**balfourwinery.com**