Balfour

'1503' CLASSIC CUVÉE

Brut | '1503' Classic Cuvée - England

VEGAN

Stats

Grapes: 45% Pinot Noir - 45% Chardonnay - 10% Pinot Meunier
Vineyard: The Hush Heath Estate – Old Eight Acre and Foxridge blocks
Vine Age: 8-15-years-old
Soil Type: Wealden clay over Tunbridge Wells sand
Viticulture: Sustainable – dry-farmed
Fermentation: Inoculated – stainless-steel
Skin Contact: None
Aging: Primary: 6 months in stainless-steel Secondary: >12 months in bottle
Alcohol: 12.5%
Residual Sugar: 10 g/L
pH: 3.74
Total Acidity: 7.8 g/L
Total Production: 2,500 cases
UPC: 5060056540368

Reviews

Wine Advocate | 90 points
Wine Enthusiast | 94 points
Decanter | 90 points

About

While its flagship vintage rosé has secured Balfour a firm place among England's top wine producers, the estate introduced a second tier of traditional method sparkling wine. This pair of non-vintage wines, a rosé and a classic brut, appear under the '1503' label, reference the date when the estate's historic manor house was built. Made from the property's estate vineyards and with a fresher, aperitif style in mind, this offers a very approachable yet still refined English fizz experience. This bottling saw the introduction of 10% Pinot Meunier, rounding out the fruit profile. This 'Classic Cuvée' is arguably England's best value traditional method sparkling wine.

The fruit was harvested throughout October and the grapes were destemmed then whole-berry pressed to stainless steel tanks. Fermentation was inoculated with a house-specific strain and fermented at a cool temperature, preserving the vibrant fruit notes. Malolactic fermentation occurred simultaneously with primary fermentation. The wine was bottled and hit with the liqueur de tirage to the optimum potential pressure as dictated by Victoria, the winemaker. Following a minimum of 12 months on lees the wine was disgorged in November 2022. It was given a 10 gram dosage, which enhances the vibrant fruit notes. The wine is bottled to order for freshness.

Tasting Note

Pale gold with pink highlights and a fine sustained bead. The aromatics are lively, with citrus and apple notes. On the palate there is vibrant English acidity, as well as white pepper and thyme characteristics.