


Balfour

2020

# ROSÉ

*Brut* | *Rosé - England*

VEGAN

## Stats

**Grapes:** 51% Chardonnay - 34% Pinot Noir - 15% Pinot Meunier
**Vineyard:** The Hush Heath Estate – Oast House Meadow block
**Vine Age:** 23-years-old
**Soil Type:** Wealden clay over Tunbridge Wells sand
**Viticulture:** Sustainable – dry-farmed
**Fermentation:** Inoculated – stainless-steel
**Skin Contact:** None
**Aging:** Primary: 4 months in stainless-steel Secondary: 48 months in bottle
**Alcohol:** 12.5%
**Residual Sugar:** 8 g/L
**pH:** 3.08
**Total Acidity:** 7.2 g/L
**Total Production:** 1,250 cases
**UPC:** 5060056540306

## Reviews

**Decanter** | 91 points
**Vinous** | 93 points

## About

Balfour Brut Rosé is the estate's flagship expression and has helped put this producer firmly on the English wine map, winning a Decanter Gold Medal in 2013 and being regularly served on the Orient Express and British Airways First Class flights, as well as being chosen as the only English wine to be served at the London 2012 Olympics. This single-block wine is the 'tête de cuvée' for the Estate and a wine the Balfours are incredibly proud of, and with good reason.  The 2020 vintage, though from a smaller crop due to a mid-May frost, offers a richer, fuller expression than the most recent 2018 vintage, making it an approachable wine for either drinking now or storing.

Grapes for this wine were hand-picked from the Oast House Meadow block. The grapes were whole-bunch pressed to specially designed conical stainless-steel tanks for primary fermentation at a cool 60°F. Wanting to maintain the maximum tension with the plan of extended lees maturation, malolactic fermentation was blocked as the wine was quickly racked off of the lees. After a month post-ferment in tank the blend was assembled and the wine was bottled. Frequent riddling was employed and following four years on lees the wine was disgorged and hit with an 8 g/L dosage.

## Tasting Note

A vibrant profile on the nose with notes of wild strawberry, blood orange, and crushed oyster shell. The palate brings redcurrant, pomegranate, and grapefruit, balanced by the classic Kentish acidity.