



Balfour

2019

'SKYE'S' CHARDONNAY

Kent - England



VEGAN

Stats

Grapes: 90% Chardonnay - 5% Petit Meslier - 3% Pinot Gris - 2% Pinot Blanc

Vineyard: Hush Heath Estate: Middle Strackney Wood and Old Eight Acre Blocks

Vine Age: 10-years-old

Soil Type: Wealden clay over Tunbridge Wells sand

Viticulture: Conventional

Fermentation: Inoculated – stainless-steel

Skin Contact: None

Aging: 8 months in stainless-steel

Alcohol: 11.5%

pH: 3.08

Total Acidity: 7.1 g/L

Total SO2: 110 ppm

Total Production: 750 cases

UPC: 5060056540955

About

Named after Richard & Leslie's daughter Skye because of her love for bright and cheerful white Burgundy, Skye's Chardonnay is a welcome addition to the stable for Balfour. The wine is only made in the ripest of vintages to ensure that ample hangtime occurs, thus more complexity in the grapes and ultimately the wine. The wine comes from the two warmest Chardonnay blocks on the property: Middle Strackney Wood and Old 8 Acre.

The fruit was hand-harvested in mid-September and whole-bunch pressed to small one-ton stainless-steel fermenters. No additions other than a specific yeast for the still wine ferments were used prior to fermentation occurring. Frequent battonage was done in tank, adding more texture in the mid-palate. After eight months of aging the wine was lightly sulfured and racked to a blending tank where it settled naturally. The wine was bottled without fining and with a coarse filtration and another small addition of sulfur.

Tasting Note

A light green-gold color. Fresh and citrus-led nose with hints of apple blossom and wonderful thyme notes. A clean citrus-driven palate with notes of lime and melon rind. A delightful aromatic and surprisingly complex wine.