Balfour

2018

'SAIGNÉE'

Brut Rosé | Kent - England

NATURAL   VEGAN

Stats

Grapes: 45% Pinot Noir - 35% Chardonnay - 15% Pinot Meunier - 5% Pinot Blanc
Vineyard: Hush Heath Estate
Vine Age: 10-20-years-old
Soil Type: Wealden clay over Tunbridge Wells sand
Viticulture: Conventional (no synthetic pesticides or herbicides)
Fermentation: Native – stainless-steel
Skin Contact: 36 hours
Aging: 5 months in stainless-steel followed by 30 months on lees in bottle
Alcohol: 12%
Residual Sugar: 8 g/L
pH: 2.83
Total Acidity: 8.4 g/L
Total SO2: 60 ppm
Total Production: 1,666 cases
UPC: 5060056541143

Reviews

Wine Enthusiast | 91 points

About

This is the first release of this wine as a part of the newly minted winemaker series. Here the Elias and company have a bit more license to play in the winery. The idea behind this wine was to make a wine better fit for the table than cocktail hour. The focus was on tension and texture in the palate, with a bit less fizz than the Balfour traditional house style. This is also the first rosé wine made at Balfour that was made pink via the maceration of red grapes rather than the more typical (in Champagne as well) addition of red wine to white. The ripeness of the 2018 vintage was the ideal year to start this experiment and the results are pretty astounding. The art on the label is from a piece that Richard owns, which is by a celebrated German painter, Lothar Götz. Götz's work is the bridge between the decorative and the abstract and that falls perfectly in line with the wine as well.

The fruit was hand-harvested in early September and the red varieties cold soaked overnight. Fermentation occurred the next day as a cofermented lot with ambient yeasts. After three days on the skins the ferment was pressed back to stainless-steel where the wine went dry.

Tasting Note

Hints of menthol combine wonderfully with wild strawberry jam and blackberry notes. The palate is alive with fresh raspberries and lemon zest combined with a delicate herbal undertone. Dry and beautifully balanced.