



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

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.

Tasting Note

Vivid dark coral colored. It has an intriguing and complex nose. Hints of methanol 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 with a hint of tannin that lends itself to pairing with a variety of foods.

Reviews

Wine Enthusiast | 91 points