



Balfour

'1503' CLASSIC CUVÉE

Brut | '1503' Classic Cuvée - England

Stats

Grapes: 66% Pinot Noir - 34%

Chardonnay

Vineyard: The Hush Heath Estate –
Oast House Meadow, Old Eight Acre,
and Middle Strackney Wood blocks

Vine Age: 6-16-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: >14 months in bottle

Alcohol: 12.3%

Residual Sugar: 12 g/L

pH: 3.47

Total Acidity: 7.8 g/L

Total Production: 4,000 cases

UPC: 5060056540368

Reviews

The Wine Advocate | 90 points

Wine Enthusiast | 90 points

About

While its flagship vintage rosé has secured Hush Heath 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 younger vineyards and with a fresher, aperitif style in mind, this offers a very approachable yet still refined English fizz experience.

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 14 months on lees the wine is disgorged and a 12 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 precise and clean with fresh lemon and blood orange, apple, and dried herbs. The palate is lively with lemony acid, crisp apple, white pepper and thyme characteristics. The finish is amplified and sustains with a lingering fruit note.