



## Balfour

2015

# ROSÉ

*Brut | Rosé - England*



VEGAN

### Stats

**Grapes:** 40% Chardonnay - 40% Pinot Noir - 20% Pinot Meunier

**Vineyard:** The Hush Heath Estate - Oast House Meadow block

**Vine Age:** 13-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: 40 months in bottle

**Alcohol:** 12.4%

**Residual Sugar:** 4.4 g/L

**pH:** 3.14

**Total Acidity:** 9.3 g/L

**Total Production:** 1,500 cases

**UPC:** 5060056540306

### Reviews

**Wine Enthusiast** | 92 points

### About

The flagship expression Balfour Brut Rosé 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. 2015 saw cooler conditions over the growing season and warmer weather set in as autumn approached. This longer ripening period helped develop some really layered qualities in the fruit.

Grapes for this wine were hand-picked from 21th - 26th October 2015 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 a minimum of three years on lees the wine was disgorged and hit with a small 4-ish gram dosage and addition of a light amount of still Pinot Noir.

### Tasting Note

Pale salmon pink with a fine bead and sustained mousse. The nose is beautifully fresh with hints of fresh rosehip, greengage, apple and ginger. The palate is extremely refreshing with classic English mouth-watering acidity. Notes of white current, quince, lime and a slight herbiness, typical of the Hush Heath style. The finish is long echoing the palate beautifully.