BALFOUR

HUSH HEATH ESTATE

KENT-ENGLAND

SAIGNÉE

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2018

Our most gastronomic sparkling wine and our first ever Saignée method sparkling rosé, made by extracting colour from a period of skin contact rather than blending of red and white wine.

A wine of remarkable tension with a unique herby character of crushed rose petals, dried fennel and thyme. A wonderful tannic grip makes Saignee a truly gastronomic wine of elegance and substance that rewards pairing wine food.

THE WINE

Varieties: 45% Pinot Noir, 35% Chardonnay, 15% Pinot Meunier, 5% Pinot Blanc

Alcohol: 12% ABV

RS: 8g/l

TERROIR

Region: Kent, South East England

Vineyard: multi-site

Soil Type: Clay & Greensand

WINEMAKING

Grapes were handpicked before crushing and de-stemming prior to a brief period of skin maceration for 2 to 3 days. Fermentation in stainless steel tanks followed by prolonged lees ageing before secondary fermentation in bottle.

TASTING NOTES

Appearance: Vivid dark pink bordering on coral rose

Nose: An intriguing and complex nose. Hints of methanol combine wonderfully with wild strawberry jam an blackberry bud notes

Palate: Raspberries and lemon combine with a delicate herby undertone. Dry and beautifully balanced with a hint of tannin that lends itself to pairing with a variety of food

Winemakers' Food Pairing:
Pairs beautifully with most rich and fatty foods including saucisson, fried chicken and pasta with creamy sauces