

Botham

TASTING NOTES



The Botham & Balfour, Hush Heath Estate, Brut Rose

The Story

Welcome to one of the most exciting collaborations in wine, since English wine began! Sir Ian Botham OBE, one of the greatest cricketers that England has ever produced and now an accomplished winemaker in his own right, has joined together with Richard and Leslie Balfour-Lynn, the passionate driving force behind the award winning Hush Heath Estate. With the shared desire to champion English wine around the world, they have collaborated to produce this Rose from the Garden of England, Kent.

Vineyards

The Hush Heath Estate is located just outside Staplehurst in Kent. Richard and Leslie Balfour-Lynn bought the 16th century manor house in 1986 but it wasn't until 2001 that the family acquired the 400 acre estate that surrounds the house and in 2002, they planted their first vines.

Kent is fortunate enough to enjoy above-average temperatures for England and the surrounding ancient oak woodlands help to provide shelter for the vines and fruit, making the micro climate here almost perfect for growing grapes. The soils are also unique to this area and outstanding for cultivating vines. They range from the deep Wealden clay through to Greensand, all of which add a great complexity to the wines made here.

The vineyards were designed and planted under the meticulous eye of one of England's leading Masters of Wine and they cover over 100 acres of the Estate. This detail and ongoing drive for viticulture of the highest quality and precision, gives the Hush Heath Estate clean and fresh tasting grapes to make their award winning wines from year after year.

Winemaking Notes

This Sparkling Rose was made from selected Cuvees, blended for a young, fresh, pink fruit dominated style. The grapes were hand harvested and taken into the winery where they were fermented in cool stainless steel tanks to ensure clean varietal fruit character and aromatic intensity. After secondary fermentation in the bottle, each was stored for a further 12 months on lees.

Wine Style

True to Balfour's signature style and Sir Ian's preferred flavour profile, this wine is the perfect marriage of clean ripe fruit, complexity and fresh English acidity.

Colour

Beautiful apricot pink with a vigorous mousse that lingers and a fine bead that persists in the glass.

Nose

The aroma's are as delicate and as appealing as the colour of this wine is in the glass. Gentle flavours of sweet raspberry are most prominent alongside the refreshing mousse.

Palate

This sparkling wine is dry and fresh and displays a crisp acidity on the palate. This acidity is gently combined with the delicate raspberry and white currant fruit flavours to give a delicious mouth feel and a very generous finish.

Wine Analyses

- Grapes used in this blend are Chardonnay (55%), Pinot Noir (41%) and Pinot Meunier (4%).
- Alc/Vol: 12%
- Dosage: 12g/l
- Produced with the aid of Sulphites
- This wine is suitable for Vegetarians and Vegans.

Peak Drinking

The finesse and balance of this wine makes it appealing now but with careful cellaring, this wine will keep for up to 5 years.

