



# Botham

## TASTING NOTES

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### The Botham & Balfour, Hush Heath Estate, English Rose 2018

#### 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 16<sup>th</sup> 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

The 2018 vintage was a glorious one. Perfect weather conditions throughout the season led to the hand harvesting of grapes that were bright, full of ripe fruit flavours and fresh English acidity. Once the grapes were in the winery, they were gently whole bunch pressed to delicately release the juice. This was followed by cool fermentation with selected yeasts in stainless steel tanks.

#### Wine Style

Provencal is style, this Rose is summer in a bottle. The key style considerations in the making of this wine were to showcase the delicate, silky smooth, aromatic flavours of the fruit whilst carefully balancing the fine acidity.

#### Colour

Soft, pale pink with golden hues.

#### Nose

Delicate aroma's of citrus fruit, orchard flowers and strawberries are carefully balanced with an undertone of subtle spice.

#### Palate

The aroma's on the nose are followed through to the palate where the wine really opens up and shows its elegance. Flavours of lime combine with the others and the wine finishes with a delicious persistence and appealing length.

#### Wine Analyses

- Grapes used in this blend are Regent (45%), Pinot Noir (24%) and the remaining 31% is Chardonnay, Pinot Meunier, Pinot Blanc and Pinot Gris.
- Alc/Vol: 11.5%
- RS: < 1g/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 3 years.

