

Nannette's Rose 2014

Kent, Southern England, England



Grape Varieties **55% Pinot Noir**
 40% Chardonnay
 5% Meunier

Winemaker	Victoria Ash
Closure	Screwcap
ABV	10.5%
Residual Sugar	8.4g/L
Acidity	8.4g/L
Wine pH	3.04
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Balfour - Hush Heath Estate, situated in Kent, dates back to 1503. At the heart of the property is a Tudor manor surrounded by 162 hectares of perfectly manicured oak forests, vineyards, and apple orchards. Forward-thinking Richard Balfour-Lynn first planted vineyards on the property in 2002, with the aim of making England's finest sparkling rosé. Today, the 25 hectares of vineyards and eight hectares of apple trees are meticulously and sustainably managed by a family of viticulturists. The wines and cider, some named after Richard's family, are made from estate grown fruit by winemakers Owen Elias and Victoria Ash. Owen is a four-time UK Vineyards Association 'Winemaker of the Year' winner and has nearly 20 years of experience making English wines.

VINEYARDS

All vineyards are located on the 400 acre estate in the heart of Kent. Wealden clay soils overlay Tunbridge Wells sand. Vines are trellised using the double guyot method with vertical shot positioning. Planting density is 3300 vines per hectare and the whole estate is managed sustainably.

VINTAGE

After beautiful weather at the start of 2014, bud burst began in early April. 2014 would go down as one of the warmest and wettest vintages in memory which meant heavy disease pressure. To help control disease, attentive vineyard work took place throughout the growing season, cutting out affected bunches and green harvesting to stop the spread of disease. Fortunately, the quality of fruit was very good, with well balanced acidity and ripeness.

VINIFICATION

Whole bunch pressed at Hush Heath's state of the art winery. Cool fermentation took place at 14-16°C in stainless steel with selected yeasts to encourage an aromatic, fresh and fruit forward style. No malolactic fermentation was practised to retain the wine's racy acidity, preserving purity of fruit and site. The wine spent two to three months ageing on its lees and was then skilfully blended before bottling. The colour is not obtained using the saignee method, but the wine is blended to make the most of Hush Heath's Chardonnay and Pinot varieties.

TASTING NOTES

Beautifully pale onion skin in colour. Fresh, red summer fruit with a delicate herbal finish. Characteristic English acidity with hints of wild strawberry and white currant on the palate, the finish is long and vinous.