

May 2017



HUSH HEATH ESTATE LAUNCHES SPARKLING ENGLISH APPLE WINES

Kent producer surprises consumers with two new lower alcohol wines

Hush Heath Estate in Kent, one of the top premium producers of English wine, is championing an innovative concept for consumers seeking new lower alcohol drinking choices by launching two Sparkling English Apple Wines made from its own Kentish apple varieties.

The white and rosé Sparkling English Apple Wines are made from 100% juice from Cox, Bramley and Egremont Russet apples, all grown and hand-picked at Hush Heath Estate. Winemakers Owen Elias and Victoria Ash use the traditional Champagne method of production, fermenting the juice in stainless steel tanks and using Champagne yeasts for the secondary fermentation in the bottle to produce a fresh, clean and delicious taste of summer in England.

At 8.0% abv, this completely new style of wine – a first for the thirsty English market – is set to surprise consumers who are already wine lovers and in particular, consumers who are fans of Prosecco.

Hush Heath Estate producer Richard Balfour-Lynn comments:

“At Hush Heath Estate we continue to be innovative, producing new styles and tastes for wine lovers. We are also about making wine fun and creating styles that appeal to a wide audience.

“Our two new wines are a white, pure apple that is crisp, clear, and very expressive on the nose with ripe green and red apples, and citrus. The palate is bursting with concentrated orchard fruit flavours, and benefits from a creamy mousse.

“Our rosé is a beautiful pale pink colour created by adding a dosage of strawberry and blackcurrant. The palate is luscious, creamy and full of ripe English fruit. It finishes with a hint of sweetness and a lingering character of red fruits and cream.”

The retail price is £15.00 and the wines are available through the Hush Heath website (www.hushheath.com) and Liberty Wines.

www.hushheath.com - @HushHeath - www.facebook.com/BalfourBrutRose

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HUSH HEATH ESTATE

SPARKLING ENGLISH APPLE WINE



General Information

Produced from classic, Kentish apple varieties: Cox, Bramley, and Egremont Russet grown at Hush Heath Estate. As with grape varieties, each apple variety contributes a unique character to the blend.

Wine Making

Hush Heath's winemakers Owen Elias and Victoria Ash are the team behind this crisp, refreshing apple wine. Temperature controlled stainless steel tanks, as used for our wines, are used for primary fermentation, resulting in clean, fresh apple aromas and flavours. Secondary fermentation takes place in bottle using Champagne yeasts, contributing a soft, creamy mousse, and the wine is finished with our winemakers' own dosage adding weight, refreshing sweetness, and complimentary apple flavours.

Tasting Note

Crisp, clear, and very expressive on the nose with ripe green and red apple, and citrus. The palate is bursting with concentrated orchard fruit flavours, and benefits from a creamy mousse. It finishes with a hint of sweetness and a clean, lingering, fresh apple character. A clean, authentic alternative to Prosecco beautifully presented and made with love and passion for the good things in life.

8% ABV

HUSH HEATH ESTATE

SPARKLING ENGLISH APPLE WINE – ROSE



General Information

Produced from classic, Kentish apple varieties: Cox, Bramley, and Egremont Russet grown at Hush Heath Estate. As with grape varieties, each apple variety contributes a unique character to the blend.

Wine Making

Hush Heath's winemakers Owen Elias and Victoria Ash are the team behind this crisp, refreshing apple wine. Temperature controlled stainless steel tanks, as used for our wines, are used for primary fermentation, resulting in clean, fresh apple aromas and flavours. Secondary fermentation takes place in bottle, resulting in a soft, creamy mousse, and the wine is finished with a dosage of strawberry and blackcurrant for weight, refreshing sweetness, and complimentary fruit flavours.

Tasting Note

Beautiful pale pink colour and very expressive on the nose with ripe strawberry, and crisp green apple. The palate is luscious, creamy and full of ripe English fruit: Strawberry, blackcurrant, and apple. It finishes with a hint of sweetness and a lingering character of red fruits and cream. A clean, authentic alternative to Prosecco beautifully presented and made with love and passion for the good things in life. 8% ABV.

Notes to Editors

Only an hour from London, Hush Heath Estate is very accessible to visitors seeking a quality wine experience in English vineyards and for those seeking a staycation in The Garden of England, Kent.

The 400 acre estate is open to visitors seven days a week, including Bank Holidays, from 11am to 5pm. Walk-in tastings are complimentary and include three samples of award-winning Hush Heath Estate wines and ciders – perfect after a stroll through the beautiful vineyards, apple orchards and ancient oak woodlands. There is no need to book in advance and it is possible to taste an additional three wines and ciders for £5 per person.

Throughout the year subject to reservation, Hush Heath's winery experts offer guided vineyard tours of the estate where visitors can learn all aspects of grape growing before discovering the state-of-the-art winery where the process of still and sparkling wine making is explained. To conclude there is a tutored tasting of six Hush Heath Estate wines and ciders. A Full Estate, Winery & Tutored Tasting Tour is £25 per person or a Winery Tour & Tutored Tasting (of four Hush Heath Estate wines and ciders) is £15 per person. (Both tours must be pre-booked for a minimum of six people).

For guests who have worked up an appetite touring the estate, the Hush Heath group also owns two fabulous pubs that offer great local food along with beautiful boutique hotel rooms all within a few miles of the winery and Cellar Door at and [The Tickled Trout](#) and [The Goudhurst Inn](#).

The Full Hush Heath Experience comprises an estate tour, a winery tasting and the very best local hospitality. This is £50 per person (and must be pre-booked for a minimum of four people), beginning with a Full Estate, Winery & Tutored Tasting Tour followed by a specially prepared food and wine pairing three-course lunch or dinner menu, with a flight of three Hush Heath wines at The Goudhurst Inn.

Hush Heath Estate hosts Free Guided Tour Dates in 2017 on one Sunday per month. Each event includes a guided tour of the estate and winery, followed by a tutored tasting of four Hush Heath wines and ciders. These free guided tours start at 11:30am and last for approximately 2.5 hours. Places are limited to 30 people per tour and these must be booked in advance.

From a corporate perspective, Hush Heath Estate provides a premium getaway offering for companies organising away days from the City and looking to spend time in the English countryside.