9. A smoking article according to any preceding claim wherein the maximum diameter of the liquid release component corresponds to at least 30 percent of the maximum diameter of the smoking article at the position of the liquid release component.

10. A filter for a smoking article comprising a liquid release component, the liquid release component comprising:

an inner core of a sustained release liquid delivery material comprising:

a closed matrix structure comprising a cross-linked polymer matrix defining a plurality of domains; and

a liquid composition that is trapped within the domains and is releasable from the closed matrix structure upon compression of the material, wherein the liquid delivery material provides a sustained release of the liquid composition upon compression of the material over a range of force of at least 5 Newtons; and

a frangible outer shell encapsulating the inner core of liquid delivery material, the frangible outer shell comprising at least one film-forming polymer and at least one plasticiser.

11. A flavour release component for a smoking article, the flavour release component comprising:

an inner core of a sustained release liquid delivery material comprising:

a closed matrix structure comprising a cross-linked polymer matrix defining a plurality of domains; and

a flavour composition that is trapped within the domains and is releasable from the closed matrix structure upon compression of the material, wherein the flavour delivery material provides a sustained release of the flavour composition upon compression of the material over a range of force of at least 5 Newtons; and

a frangible outer shell encapsulating the inner core of flavour delivery material, the frangible outer shell comprising at least one film-forming polymer and at least one plasticiser.

12. A method of producing a flavour release component according to claim 11, the method comprising the steps of:

forming a flavour composition by dispersing a flavourant in one or more fats that are liquid at room temperature (22°C);

mixing the flavour composition with a matrix solution comprising one or more polysaccharides to form an emulsion;

adding the emulsion to a cross-linking solution to cross-link the polysaccharides to form an inner core having a polymer matrix including a plurality of domains of the flavour composition;

coating the inner core with a coating solution comprising at least one film-forming polymer and at least one plasticiser; and

drying the coated inner core to form a flavour release component having a frangible outer shell.