



Bin No:  
2001

Wine: **Celebration White 2012 Vt**

Country: *England*

Region: *Derbyshire*  
Village: *Linton*

Producer: *J & E Goodall*

Vintage: *2012*

Colour: *White*  
Grape Variety: *100% Ortega*  
*Vegetarian - Vegan*

Status: *Still, Sustainable Viticulture*  
Allergens: *contains sulphites*  
Dry/Sweet: *2 (1 is dry, 7 is very sweet)*  
*abv: 11.5% - bottle size: 75cl*



Tasting Note:

*Water white in colour this off-dry medium white wine has a nose of pineapple with a hint of grapefruit and underlying tones of elderflower.  
On taste this confirms the delicate fruit flavour of pineapple, grapefruit and elderflower which combine well.  
A light clean off-dry white wine light-bodied with a long finish.*

Winery information:

*Established in 2008, in the Heart of the New National Forest, with the first harvest took place in 2010.  
The vineyard at Sealwood Cottage is approximately 1.37 Hectares with plantings of Ortega - Solarius - Regent Rondo and Madeleine Angievine with each variety being harvested separately  
The 4250 vines are planted in rows 2 metres apart, 1.5 metres between vines, using traditional wires and the Double Guyot trellis system which allows good ventilation and minimal disease.  
No chemicals are used*

*The Vineyard is positioned in a south facing aspect at an elevation of approximately 67 meters above sea level.  
The soil structure is of Triassic Sandstone – Beds of red sandstone and associated rocks laid down throughout the Triassic Period extends from roughly 252.17 to 201.3 million years ago.  
Named in 1834 by Frederick von Albertia after the three distinct rock layers (tri meaning "three") that are found throughout Germany and northwestern Europe. - red beds capped by marine limestone followed by a series of terrestrial mud and sandstones.*

Vinification:

*The wine is made on the vine.  
Each variety of grapes is harvested separately at the optimum ripeness, transported to Roxeter Winery, where the grapes are handled with care. The wine is made with minimal intervention*

Food Recommendation:

*As an aperitif.  
Enjoy on a summers day in the garden before lunch.*

