



Bin No:  
2004

*Wine:* **Forest Hart 2014 Vt**

*Country:* **England**

*Region:* **Derbyshire**

*Village:* **Linton**

*Producer:* **J & E Goodall**

*Vintage:* **2014**

*Colour:* **Red**

*Grape Variety:* **100% Rondo**

**Vegetarian - Vegan**

*Status:* **Still, Sustainable Viticulture**

*Allergens:* **contains sulphites**

*Body Value:* **A (A is light - E is full bodied)**

**abv: 11.0% - bottle size: 75cl**



### *Tasting Note:*

*A clean floral nose that is developing with aromas of blackcurrant and blackberries.*

*On taste the wine is dry with medium acidity and stalky tannins, Similar to a young Bordeaux from the left bank prominent flavours of fresh blackcurrants with a medium 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 north-western 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 are 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:*

*Serve with Rost Beef or Venison accompanied with a rich sauce or with a salty cheese such as Lancashire Mild.*

