	Wine:	Olynpic Gold 2013 Vt	Bin No: 2003
	Country:	England	
	Region:	Derbyshire	
	Village:	Linton	
	Producer:	J L E Goodall	
	Vintage:	2013	
	Colour:	White	
	Grape Variety:	Madelaine Angievine - Solarus - Ortega	
	Ctature	Vegetarian - Vegan Still, Sustainable Viticulture	
	Status: Allergens:	contains sulphites	
	Dry/Sweet:	2 (1 is dry, 7 is very sweet) abv: 11.5% - bottle size: 75cl	

Tasting Note:

This developed wine a blend of Madelaine Angievine, Solarus and Ortega, crates a straw coloured white wine with a light apple nose, upon tasting this changes. Flavours of apple and citrus explode on to the palate before gently fading away 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 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:

Serve with canapés