

English Vineyard Wins Double International Gold

Submitted by: Sedlescombe Organic Vineyard

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English Vineyard Wins Double Gold in International Wine Competition

Sedlescombe, a Sussex based vineyard, has won 4 major medals at the recent 'International Organic Wine Awards' contested by nearly 1,000 wines from 20 countries. Sedlescombe Pinot Noir-Chardonnay Brut a 2013 vintage sparkling wine won a gold, and Sedlescombe 2010 Regent, an oak-matured Red wine became possibly the first English red wine to win a gold medal internationally. Two other wines from Sedlescombe Organic Vineyard, a white sparkling and a still rosé wine each won a Silver medal in their class.

Under the direction of sensory expert Martin Darting, the 26-member jury of the 6th International Organic Wine Awards evaluated and documented the wines in three days (12th- 15th June 2015) of tastings according to the PAR evaluation system (<http://www.bioweinpreis.de/en/par-evaluation-2.html>). Here are the Results of the Competition (<http://www.bioweinpreis.de/en/results-2015/all-wines-2015.html>)

Scoring 90 points Sedlescombe's 2010 Regent red ranked higher in its class than 139 other red wines from wine regions and countries such as Italy, Greece, Barossa Valley, Portugal, Sicily, South Africa, France, Spain, Germany, South Australia and New Zealand.

Proprietor and wine maker Roy Cook said: "This result shows that in a good year like 2010, an English red can out perform reds from some of the big name wine regions of the world."

The Sedlescombe 2010 vintage Regent is an oak matured red wine made from the high quality Regent variety grapes gathered in the outstanding harvest of that year from the Sedlescombe's Millennium vineyard.

The exceptionally high quality fruit of 2010 and four months maturation in French barrique oak barrels has produced a smoky, medium to full bodied wine of notable complexity. (full data & tasting notes available)

The Sedlescombe 2013 vintage Pinot Noir - Chardonnay Brut with 90 points scored higher than some other sparkling wines from Germany, Italy, and Spain. This is a sparkling white wine made using the Traditional (champagne) Method from the traditional champagne grape varieties Pinot Noir and Chardonnay grown at certified organic vineyards from where proprietors Irma and Roy Cook source some of their grapes. A minimum of 9 months 'on the lees' is credited in its tasting notes as adding the sought after complexity to the wine's "tangy tropical fruit palate". (full data & tasting notes available).

These 2 Gold Medal winning wines are produced according to the EU organic standards and are certified by the UK Biodynamic Agricultural Association (BDA).

Roy Cook said "It is no longer such a rarity for English sparkling wines to pick up awards internationally, but to get such high level recognition for an English red is quite exceptional, and this is probably the first English red to win a gold against such top international competition."

Founded in 1979 by Roy and Irma Cook, with organic certification gained in 1982, Sedlescombe Vineyard is England's oldest and largest organic wine producer. In 2010 Sedlescombe upgraded to "premium organic" status by adopting biodynamic practices.

Agricultural Note: Biodynamics pre-dates organic farming by half a century and is based on a series of lectures given by Rudolf Steiner in the 1920's. This system of agriculture shuns chemical inputs in the same way that other organic farmers do. In addition it incorporates lunar and cosmic rhythms into the

timing of the application of special biodynamic preparations designed to benefit both soil and plants. In France some prestigious estates such as Chateau Margaux and Domaine de la Romaine-Conti are managed bio-dynamically as are scores of other less well known wine estates. The system is currently enjoying something of a renaissance around the globe, especially among wine growers, as a number of formerly organic vineyards are switching to this older organic system.

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Location: On B2244 1.5 miles north of Sedlescombe Village. (TN32 5SA)

Sedlescombe Organic Vineyard

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