

Walgate

Name Cuvée M 2022
Vintage 2022
Alcohol 11.2% vol.
Grape(s) 50% Müller-Thurgau
20% Ortega
12% Siegerebe
10% Schönburger
8% Huxelrebe

Tasting Note

English summer wildflowers, elderflower, meadowsweet, and honeysuckle, with a promise of ripe gages and plump fig. The palate is light and crisp with a dry finish. A joyful aperitif, happily quaffed with shellfish.

Vinification

A blend of aromatic white varietals of German descent. Whole bunch pressed and fermented largely in 500L Austrian Oak barrels.

Grape History

Grapes grown Biodynamically and regeneratively on a mixture of clay soils in East Sussex.

Serving

Serve chilled, 12 degrees Celsius.
Suitable for vegetarians / vegans: Yes

Technical

Free SO₂: 2 mg/l
Total SO₂: 98 mg/l
pH: 3.37
Acidity: 5.3 g/l
Bottles produced: 2154 bottles
Lot number: L-2022-02

