

TINWOOD

ESTATE



VINEYARD TOUR TASTE STAY



Contents

- The Story So Far
- Our Grape Varieties
- Our Location
- Sustainability at Tinwood
- Our Wines
- Wine Awards
- Our Mission
- Our Audience
- Work with Tinwood





*Award-winning English Sparkling
wines, Grown in the Heart of Sussex*

“Taking over the family farm in 2006 was my chance to follow my dream in making the finest sparkling wine. Converting our land from salad to wine has been a journey of discovery and joy that I look forward to sharing with you.”

Born and raised on this beautiful Sussex land, I have been lucky to watch the views change. Growing up, we were not looking out onto fields of vines like we do today; my Mum and Dad before me were iceberg lettuce farmers. Now I, Art, live on the Vineyard with my wife, Jody, and sons Jake and Joshua.”

Art. Jukker



Originally an iceberg lettuce farm, we have been growing 110-acres of Champagne variety grapes for nearly two decades at the foot of the South Downs National Park.

Tinwood Farm was bought in 1985 by Aad Tukker. The Dutch grower was in California when he stumbled upon an exciting new salad crop called iceberg lettuce. In 1983 a farm became available at the foot of South Downs in Sussex, close to the sea on Tinwood Lane. Aad Tukker was one of the first iceberg lettuce farmers in the UK.

It was in 2005 when Aad's son, Art Tukker moved to Marlborough, New Zealand. He was fortunate enough to work closely with Mike and Claire Allen, who own Huia Vineyards. This was when Art knew he wanted to convert the land from salad to vines and become a Vineyard owner.



Our Grape Varieties

*Single vintage, single estate
sparkling wines*

Tinwood grows 50% Chardonnay, 30% Pinot Noir, and 20% Pinot Meunier, harvesting between 300 and 400 tonnes of grapes each season. Tinwood produces single-vintage sparkling wines using the traditional method.

As a single estate, every grape that goes into each bottle of Tinwood is grown on our farm in North Chichester. Tinwood Estate hand harvests to ensure only the best quality fruits are used.

Producing vintage wines at Tinwood means that every bottle of wine represents the season's conditions to give the wines extra character and complexity.

Our vineyard expanded in 2020 therefore, we also want to increase our distribution. We aim for an average production of 60-70k over the next few years.



Our Location

Sussex – the new wine region

Tinwood's 275-acre family farm is ideally situated at the foot of the South Downs, only 3 miles from the sea. The top layer of our soil consists of fertile loam, gravel and flint. At different points of the farm, there are varying depths of chalk ranging from 50m to 300cm deep, very similar to the chalk found in parts of Champagne and Burgundy.

Sussex was awarded PDO status in 2022, highlighting the region's ideal climate and terrain for producing world-class sparkling wine, competing with some of the top Champagne houses.

Tinwood Estate only produces sparkling wine, choosing to stick to the niche of Sussex only growing as a world-known sparkling wine region.



Sustainability at Tinwood

In 2024, Tinwood Estate was awarded The Sustainable Wines of Great Britain award by Wine GB. This recognises a dedication to managing vineyards sustainably, with minimal pesticide and fertiliser inputs; protecting the vineyard soils to conserve the environment and encourage biodiversity; minimising carbon footprint per hectare.

Preserving the land at Tinwood Estate is important for honouring the history of the farm while protecting the wildlife that shares a home with Tinwood's owners, and ensuring English viticulture continues to thrive for future generations.





Tinwood Estate Ltd

has been awarded the

Sustainable Wines of Great Britain Trade Mark

for working to:

- Manage their vineyards sustainably, with minimal pesticide and fertiliser inputs
- Protect their vineyard soils, conserve the environment and promote biodiversity
- Minimise their vineyard carbon footprint per hectare

Authorised by the Chair of Wines of Great Britain Ltd

SAM LINTER

Expiry Date: 02/12/27



www.winegb.co.uk

TINWOOD

ESTATE

Tinwood Estate Blanc de Blancs 2023

TASTING NOTE:

Our English sparkling wine Blanc de Blancs is made from 100% Chardonnay grape. A delicate pale gold wine with silvery highlights, the palate has a firm attack, making this wine genuinely refreshing, with green apple and white tropical fruits in abundance — a beautifully balanced, clean finish that lingers for a moment.

Serve with: smoked salmon, scallops, oysters, light canapes

FULL BREAKDOWN

Region: England

Sub-Region: West Sussex

TA: 5.9

pH: 3.09

Alcohol: 12%

Dosage: 5

GRAPE VARIETIES

Chardonnay: 100%



TINWOOD

ESTATE

Tinwood Estate Brut 2023

TASTING NOTE:

Our English sparkling wine Brut, made from 50% Chardonnay, 30% Pinot-Noir and 20% Pinot-Meunier grape. Pale gold in colour with a lovely mousse and a fine stream of bubbles. Aromas of citrus melon fruits with hints of toast and honey. Fresh fruit flavours continue on the palate with depth and refinement added by the Pinots. Chardonnay dominance brings finesse, along with crisp fruit freshness and toasty notes. The two Pinots add depth and character. A beautifully balanced finish.

Serve with: charcuterie, porchetta, lobster

FULL BREAKDOWN

Region: England

Sub-Region: West Sussex

TA: 6.1 g/l

pH: 3.2

Dosage: 6 g/l

GRAPE VARIETIES

Chardonnay: 28.25%

Pinot Noir: 42.9%

Pinot Meunier: 28.85%



TINWOOD

ESTATE

Tinwood Estate Rosé 2023

TASTING NOTE:

Our English sparkling Rosé is made predominantly from our red grape varieties – Pinot Noir and Pinot Meunier. A stunning salmon colour with an abundance of bubbles and English raspberry and strawberry flavours. The Pinots hint at the classic red fruits whilst the Chardonnay adds freshness and finesse for which England is so acclaimed.

Serve with: stilton and honey, dark chocolate, berry-based desserts

FULL BREAKDOWN

Region: England

Sub-Region: West Sussex

TA: 5.4

pH: 3.29

Alcohol: 12%

Dosage: 7

GRAPE VARIETIES

Chardonnay: 11.19%

Pinot Noir: 47.73%

Pinot Meunier: 38.08%





Wine Awards

English Vineyard of the Year 2023
Travel and Hospitality Awards

Travel & Hospitality Awards are a global recognition programme for the travel industry, recognising the very best hotels, tour operators, experience providers, spa & wellness facilities, restaurants, and technology and innovation companies.

Travel awards are given based on the review of customer feedback alongside their own collected entry data. Nominees are then categorised and compared on a regional basis by an expert panel of judges.

Best Family-owned vineyard 2024
LUX-Life Magazine Hospitality Awards

This award is widely recognised as one of the most popular and prestigious on the LUXlife brand, and it seeks to distinguish and honour those who have surpassed all expectations in delivering unparalleled experiences to guests worldwide. From exceptional service to innovative concepts, the Hospitality Awards spotlight individuals, establishments, and initiatives that have raised the bar and set new standards of distinction in the industry.

LUXlife focuses on recognising businesses which provide a diverse range of services from event and hospitality management, restaurants and bars, travel, public relations, as well as marketing services.





Sommelier Wine Awards 2025



Silver for the 2021 Blanc de Blancs

An attractive nose, with some toast alongside some green apple freshness, leading to nice bubbles on the palate, with good length and a floral component!

Charlie Stein, Rick Stein Restaurants.



Silver for the 2021 Estate Brut

'Delicate bubbles and deep intensity, with a fruity character of red apple and yellow plums, with subtle notes of oak behind it, as well as nice acidity and good balance.'

Maria Federica Salvador, A Tafona by Lucia Freitas.



We are an
IWSC WINNER



Wine GB Awards

2021 Awards

BRONZE: Tinwood Rosé 2018

GOLD: Blanc de Blancs 2017

2022 Awards:

BRONZE: Brut 2019

BRONZE: Blanc de Blancs 2018

SILVER: Blanc de Blancs 2017

International Wine Challenge (IWC)

2020 Awards:

BRONZE: Tinwood Rosé 2018

BRONZE: Tinwood Blanc de Blancs 2017

2022 Awards:

SILVER: Tinwood Blanc de Blancs 2018

SILVER: Tinwood Brut 2019

GOLD: Tinwood Blanc de Blancs 2017

International Wine and Spirit Competition (IWSC)

2021 Awards:

BRONZE: Tinwood Rosé 2018, 88 points

SILVER: Tinwood Blanc de Blancs 2017, 93 points

2022 Awards:

BRONZE: Tinwood Blanc de Blancs 2018, 86 points

GOLD: Tinwood Blanc de Blancs 2017, 95 points



Our Mission

“With every harvest, the farm’s history is remembered, while the prospect of hope and excitement for yet another successful vintage lingers.”

As the demand for local, sustainable produce increases, we are keen to share the story of our farm via delicious bottles of sparkling wine. The beauty of our location at the foot of the South Downs combines a luxurious, great tasting product with the charm of English farming to be delivered directly to your business.

Our cellar door operation is an extremely important part of the business. We sell out each vintage year on year and have a very loyal base of returning customers. We would be delighted to share this hands-on and amiable approach with your business.



Our Audience

Our close proximity and direct train lines to London mean Tinwood Estate attracts 38% of visitors from London, based on 2024 lodge overnight stays alone.

42.76% of all of our website users in 2024 were from London, while 15% of our Instagram audience is from London, second to our home Chichester (18%).

Tinwood attracts a varied demographic, highlighting our success in producing a luxury product that is accessible. Our Wine Club is 90% AB demographic. Meanwhile, 60% of our Instagram audience are females aged 25-44.

Instagram – 24k followers

Facebook – 16k followers

Mailing List – 22.8k subscribers

“Since 2018, sales of English sparkling wines have increased by 187%, from 2.2 million to 6.2 million bottles”

Article from Vinetur ‘English Wine: The Next Big Thing?: Sales of English sparkling wine surge while Champagne struggles’ - 09/12/24



Work with Tinwood

We want you to feel rewarded and part of the Tinwood Team as a stockist of our wine. We will provide hands-on support and collaborative opportunities as much as possible. Your dedicated account manager Janine is only a call away.

- Staff training and tasting days at the vineyard
- Invitations to Tinwood events
- Opportunities for collaborative events at your venue
- Free advertising through our marketing platforms
- Social media competitions



TINWOOD

ESTATE

We would love to hear from you if you would like to stock Tinwood wine.

Please get in touch with our Trade Director Janine van Nieuwkerk at trade@tinwoodestate.com or call 07971527131.

From there, we can arrange a meeting either at your venue or at Tinwood Estate to allow you to get to know our story and our wines better.

Discover more about Tinwood Estate at www.tinwoodestate.com/
Tinwood Estate, Tinwood Lane, Halnaker, Chichester, West Sussex, PO18 0NE
tel:+441243537372 info@tinwoodestate.com