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**Stop 1:
Outside
House, on
the other
side of the
hedge from
the Wine
Garden**

1. Shakespeare theme. Naming of wines. Proximity to Stratford upon Avon. Vineyard land once owned by the Shakespeare family.

2. Monarchs Way. Runs along Kings Lane. Battle of Worcester 1651 , Charles II came second and the path follows the route he took as he fled to France. He took refuge in various Catholic houses and he may have paused close to the vineyard. The path is approx 615-625 miles and is one of England's longest continuous walking routes behind only the SW Coast Path (630m)

3. Land used to be part of Snitterfield Fruit Farm. The farm was famed for PYO in the late 70s and 80's and was a supplier to companies like Mr Kipling and Waitrose but sadly failed towards the end of the last century. The saying goes where you can grow good fruit you can grow vines. Many of the cottages inc Jon/Nic's were once lived in by the farm workers. The house is actually two cottages that have been combined. 'Vineyard' and 'Lamplighter' and you can see the old doors at the back of the property showing where the old lane used to run.

4. WH vineyard planted in 2001 by gentleman called Chris Gallimore who was convinced the site was well suited to vines and he was right! The vineyard was then extended in 2003 and 2006. Wines saw some great success and were stocked in places like the Houses of Parliament and the Savoy hotel.

5. 2017 Jon and Nic arrive following a job move. Didn't plan on running a vineyard but they fell in love with the property and it was a package deal!!! Began running the vineyard proper a year later and have already clocked up multiple awards for the wines inc IEWA Gold for this years Twelfth Night. What a grape story hey!!!! (pause.....if no major laughing move on swiftly)

	<p>6. Vineyard location. Near river Avon which helps moderate the climate. Temps can be 1-2 degrees warmer within 2 miles of a river. Aspect – S/SE good for sun interception, sun rises in the East and sets in the West, vines exposure maximised, important in marginal climate. Slope , main advantage is drainage , keeps roots dry and makes vines deepen the roots to find needed water. They don't like too much. Slope also helps capture more of suns energy in similar way to how a solar panel works. Soils. Very stony clay provides balance of drainage and water retention.</p>
<p>Stop 2: West side of vineyard, at the top of the bottom patch</p>	<p>1. Welcome to 'Sparkling Wine Corner'</p> <p>2. English Wine Industry. Exciting , big growth phase. Vineyards have quadrupled since 2000. From c200 to approaching 900 in 2022. Now nearly 200 wineries. Vines have been grown in England for decades but climate change has driven a marked warming over the last 20 years. Wine making is concentrated in the SE Kent/Sussex/Hampshire (c 65%) Still an industry made up of many very small scale producers with some bigger players now forming like Chapel Down, Denbies and Hush Heath. French Champagne houses have got in on the act also with both Pommery and Taittinger now owning land from which they are making English sparkling wine. Very unlikely we will ever be self sufficient. English production currently around 10million bottles pa. Supermarkets sell c16m bottles of wine a week!</p> <p>3. Vine cycle at WH. Vines tied down March. Budburst end of April. Shoot growth May to end June. Flowering late June/Early July. Vines pruned back to encourage fruit growth. Fruit set mid July. Veraison August (with some leaf thinning to expose fruit to sun) Harvest Late September/Early October over 2 to 3 days.</p> <p>4. Challenges of vine management. Disease management. Key problems are downy and powdery mildew. Can be very destructive so have to spray but we aim to do this minimally. Therefore not organic at this stage. Very challenging to be organic in UK due to damp climate. Pests – Deer. Quite a sizeable herd visit quite often. Use vineyard as a creche as young are well hidden between the vines. Jon and boys chase them off in their pj's! Birds are</p>

	<p>a big issue. As nature intended they are attracted to the grapes and they take their share. Bird scarers just turn into perches. Balloon shaped like a hawk has proved more effective. Local red kites are too friendly to be of much use. Badgers – large set in bottom right corner. Very destructive if they get into the vineyard and will sometimes bring whole vines down to get the fruit. Only real solution would be a fence to keep deer and badgers out but very expensive. Coffee grinds work otherwise we've been told human urine can deter them. (donations please!)</p> <p>5. Varieties. Initially a hobby vineyard so more variety/experiment. 9 varieties. Pinot Noir/Pinot Noir Precoce (50%), Chardonnay, Auxerois (20%), Dornfelder (10%) rest split between Bacchus, Sauvignon Blanc, Seyval Blanc and Kerner.</p>
<p>Stop 3: Crossroads by new vines</p>	<ol style="list-style-type: none"> 1. Growth and the future. 2. New vines. 3,500 planted 2021. Split evenly between Pinot Noir, Chardonnay and Bacchus. Hope to take fruit in 2024. Grafted onto American root stock to combat vine root disease called 'Phylloxera'. Planted by a Bulgarian team very quickly. Vines imported from France at a cost of roughly £1.50 per vine. Vines growing at different rates with bottom slope doing better than the top due to water and exposure differences. Some damage by Deer. 3. Plan is to increase production to 12-14k bottles and beyond over the next 5 years. Ultimate aim is to build a winery to make our still wines on site in top right of the site. 4. Sparkling wine. Two key methods used to make it. Run through Traditional method.