

PRIORS DEAN VINEYARD

FINE ENGLISH WINE

www.priorsdeanvineyard.co.uk

Information and sales.

Pam Morley_

5 St Mary's Road

Liss

Hampshire

GU33 7AH Tel: 01730 894147 Email:pam.elkins1@gmail.com

NEWSLETTER JULY 2015

The Wine

Hattingley Valley, where our wine is now made, doesn't bottle previous year's harvest until June, and we don't get the wine back until after the entry date for the National competition (UK Wine of the Year) has elapsed. So our Classic Dry 2013 has had to wait till this year before entering. The competition is judged to international standards by a panel consisting of Masters of Wine and so far we have had an award for every year we have entered. The 2013 has upheld this tradition by being awarded 'Highly Commended' and the Judges comments were "Citrus Orange, botrytis complexity, honeyed, pineapple finish."

Last year's (2014) wine has just been delivered, it has passed the official analysis and tasting so we can call it Hampshire Regional Wine, There are about 1600 bottles, so should keep us going for a bit. We have called it Beech Hanger Gold again as it is Medium Dry and similar to the 2011 vintage which was so popular. I am just waiting for the labels and then it will go on sale. Our price for both wines is £8.50 per bottle, £100.00 per case (12 bottles.). Local delivery free, minimum 6 bottles.

We are still waiting for the 2013 sparkling wine; 'fizz' takes a lot longer to be made, and Hattingley use the same method as for champagne. It should be really special when it arrives.

This year's crop

At the moment this is looking very good. The hot weather has meant the flowering has finished in good time, and it looks like a good crop has been set. So far we haven't had any mechanical failures and the sprays have mostly gone on in good time. If all goes well grapepicking should start at the end of September. Let me know if you are interested.

. Help needed. The vines have put on a lot of growth, but instead of hanging down neatly on the outside of the rows, they have wound themselves round all their neighbours, preventing the sun from reaching the grapes and encouraging disease. The job now is to disentangle them and trim off the surplus. Help is desperately needed from our usual volunteers and anyone who would like to give a hand. The next dates are **Sunday 2nd August** and **Sunday 9th August**. We start about 9.30 and finish at lunch time with a break for coffee, it is a help if you can let me know in advance if you can come but not essential, you can just turn up. Bring secateurs if possible. No money paid, but free Priors Dean wine available. Children and dogs welcome.

Best wishes to everybody, we hope to see you either at the vineyard and/or at Alresford Show September 5th and Blackmoor Apple Day on October 11th.