PRIORS DEAN VINEYARD FINE ENGLISH WINE

www.priorsdeanvineyard.co.uk

Information and sales.
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NEWSLETTER JULY 2014

2013 vintage

At last we have the first batch of the 2013 wine back here in store. We were badly held up by bureaucracy. For 20 years our store has been certified as a Tax Warehouse, licensed to store wine that has not had duty paid on it. When it leaves the store it is liable for duty and I account for all sales and do a monthly return to the Customs. Incidentally the current rate of duty is approx. £2.00 per bottle! Unknown to me the system changed and we should have regigistered our store on a new electronic system. When the wine was ready for collection from Hattingley Valley officialdom stepped in and refused to allow it to be taken to our now unregistered store; this in spite of the fact that I had all the documents authorising it in the past. It took three weeks and a lot of phone calls before I received the necessary licence. Unfortunately this delay meant we were too late to enter it for the National Wine of the Year competition, so we shall have to see how it performs in the local Wessex area competition held in the autumn.

This wine is made from our first picking, the Madeleine Angevine and Bacchus grapes and is back to our Classic Dry style. On first tasting it seems pretty good but is still young and will improve with age. The Seyval grapes from the second picking are being made into sparkling wine but this will not be ready for some while yet. Hattingley Valley Vineyard where our wine is made has just won several Gold Medals for their sparkling wine so we anticipate something special when ours arrives.

Work parties – summer pruning

This year has started well with an early budburst and fine weather for flowering. Now the vines have put on a lot of growth, but as usual they have got themselves in a tangle preventing the sun from reaching the grapes and encouraging disease. The job now is to disentangle them. Help is desperately needed from our usual volunteers and anyone who would like to give a hand. The first dates are **Sunday 27th July** and **Sunday 3rd 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.

<u>Grape picking</u>. If the fine weather holds we should be able to have the first pick from the end of September. I will contact all previous pickers nearer the time, but please let me know if you are interested.

Sales

The new wine, 2013 Classic Dry, is available from us now but is not yet in the shops. We also still have some of the popular 2011 vintage, Beech Hanger Gold. Our price for both wines: £8.50 per bottle, £98.00 per case. (12 bottles), local delivery free, minimum 6 bottles.

We shall be at Alresford Show on September 6th and Blackmoor Apple Day on 12th October. Come and see us.

Best Wishes to all
Pam and Jim