

# PRIORS DEAN VINEYARD

## FINE ENGLISH WINE

www.priorsdeanvineyard.co.uk

### Information and sales.

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## NEWSLETTER JULY 2016

### Another award

Once again we have been successful in the National Competition, the UK Vineyards Wine of the Year 2016. Our Beech Hanger Gold 2014 has been awarded a Bronze. Wines at this competition are judged by a very prestigious panel consisting of 'Masters of Wine', and only if the wine reaches a certain standard is an award given. The standard is very high and we were very pleased to be awarded a Bronze. The judges individually assess each wine for colour and clarity, taste and nose. The average of the scores gives the award level. Among the judges' comments were 'V.pale lemon green, smoky, green apple/pear, crisp, clean, light, elegant, clean dry fruit on nose,' These comments seem very favourable, and represent the style of wine we have always tried to achieve. It keeps up our record of getting an award for every wine entered over the years, and as the National standard is increasingly getting higher, and more vineyards entering, it is very satisfactory to keep this record.

In addition our winemaker, Emma at Hattingley Valley Winery was awarded joint 'Winemaker of the Year' the second year she has won this. Winemaking requires a very high level of skill and expertise, and we are lucky to have found her.

### Last year's wine

We are awaiting the delivery of the 2015 vintage, this was a good crop, and we are expecting 2000 bottles to arrive. It will be slightly sweeter than our 'Classic Dry' and it is called 'Flint Hill Dry.' Nick has designed a new label in black and white, and features my dog Flint who is also black and white. It will be available in the autumn.

No sign yet of the Sparkling wine, every time I enquire I am told it needs a little longer, but as you see from the above, Emma knows what she is doing, and it will be worth waiting for.

### This year's crop

The cold spring meant the vines were slow starting, and the miserable weather has meant flowering was delayed. However as I write the weather is improving so all may yet be well. It all really depends on a good autumn.

We had a bit of difficulty about the spraying, Spray operators have to take a course before they can legally operate the machinery, but until this year those born before 1964 didn't have to do this under 'Grandfather's Rights'. This has changed, and now it is necessary to have certificates. We thought Jim would have to take an official course, costing £500 at least but luckily I found Grandfathers could be assessed on their own patch at a much reduced price. We were issued with an official text book which seemed to be largely about stuff that didn't concern us, but we were mostly bothered about things like calibrating the sprayer to give the amount of water required which was a complicated formula and had been worked out by Neil twenty years before. Luckily the man who came was only concerned with our current operating procedure, Jim got all the questions right and he now can officially spray the vines.

Another problem would have been that without certification we could not have been able to purchase the essential agricultural chemicals. All this delayed our spray programme so we may yet have mildew.

## Help needed –

### Sales

For some years we didn't have much wine due to poor crops and we were always able easily to sell all we produced. Now at last we have plenty of stock, and found that a lot of our previous outlets have given up and disappeared. Jim and I are absolutely useless at sales so what we need is someone to go round farm shops and pubs in the area, and get them to stock Priors Dean wine. Commission and expenses by negotiation.

### Work parties

There may be a doubt about the flower set, but the vines themselves have done their usual trick of growing long shoots which wind round each other and keep the sun off the grapes. They badly need thinning out and so we are having work parties on **Sundays 31<sup>st</sup> July and 7<sup>th</sup> August**. Help is desperately needed from our usual volunteers and anyone who would like to give a hand. . 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.

## Shows

As usual we will have a stall at Alresford show on Saturday September 3<sup>rd</sup>. It is in the Produce tent just inside the public entrance from the Cheriton side car park.

Blackmoor Apple day is on October 9<sup>th</sup>. an old fashioned country fair with free entry. Do come and see us and try the new wine.

## Wine for sale

2013 Classic Dry This is light, crisp and refreshing, ideal as an aperitif. Highly Commended 2015 UK vineyards Wine of the year Competition and Bronze Award Wessex Area Wine of the Year. **Limited stock.**

2014 Beech Hanger Gold is classed as Medium Dry and is a bit sweeter; it has a bit more body and is very suitable as a table wine. Bronze Award UK Vineyards Wine of the Year 2016 and Silver award Wessex Area Wine of the Year 2015.

Both wines are available from us @ £8.50 per bottle; case of 12 bottles £100.00.

Local delivery free, minimum order 6 bottles.

### Other stockists

Durleighmarsh Farm Shop, Rogate, Petersfield  
East Tisted Post Office Stores  
Selborne Post Office Stores

Best wishes to all

Pam and Jim

Lets hope for many warm summer evenings, sitting outside with a lovely glass of Priors Dean wine to hand and thinking of the grapes slowly ripening ready for a bumper 2016 crop.