

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 2017

The vines

As many of you will know many vineyards were affected by the early frosts. I had a lot of anxious enquiries about Priors Dean. In fact we escaped unscathed. Being on the side of a steep hill means the frost runs downhill past them, and the high training system means we are above ground frosts and only get crop damage when there is severe air frost. In the nearly 30 years since the vines were planted this has only happened once, and this mainly affected slower growers that had not reached the top wires. For the vineyards that were affected all is not lost as the vines throw up a second, if smaller, set of buds, but of course this delays the ripening and makes for a late harvest. However being up high is not all good. The temperature at the top of the vineyard is several degrees lower than that in the valley, this doesn't matter if there is sun but if we have a cold dreary autumn, it can delay ripening and the mildew may get the grapes before they are ready. Lower level vineyards have a better chance.

For us this year the fine early summer weather has meant the vines have set a really good crop and barring disasters we should have a really good result this year. However it has also meant they have been very vigorous and grown a lot of extra branches and leaves. So we need our helpers to sort them out and let the bunches see the sun. See below.

Work parties

We are having work parties on Sundays **July 30st** and **August 13th** to start with. For those who have not been before we meet about 9.30 and work till lunch time with a coffee break. No experience needed, bring secateurs if possible. No money is paid, but free bottles of Priors Dean wine are available. At the moment the first picking day looks like being early October, with the second three weeks later.

The wine

Our Gold Medal award winning wine, Flint Hill Dry, has proved very popular indeed; we think it is one of the best we have produced. We have had big orders for events and weddings. The 2014 vintage, Beech Hanger Gold is still available, it is slightly sweeter and many people prefer it. Small quantities of both are available at the shops, see web site, but they never carry much stock so please contact us for larger orders. 6 bottles or more. Local delivery free.

Shows

We shall be at the vintage tractor meet, 'Tracks across the field' at Froxfield on 19th/20th August where we have a stall in the trade stand. Then as usual at Alresford show on September 2nd in the produce tent, and Blackmoor Apple Day on October 8th. All are traditional country days well worth a visit. Come and see us.

Best wishes to you all. Please contact me with any problems.

Pam