



**Dear all,**

**2025 will go down as a great vintage – ripe, clean fruit with yields generally as predicted (unlike the the variations we saw in the previous two years). The WineGB harvest report stated that the average ripeness in 2025 was 10.5% potential alcohol, up from the ten year average of 9.5% ABV - and a good reminder of how much ‘chaptalisation’ (adding extra sugar) generally goes into English winemaking. The majority of the fruit we received required no chaptalisation at all, the highest being 14% ABV. And for the second year in a row, we made more still wine than sparkling wine, reflecting the rise in interest and quality of English still wines.**



**We are now busy bottling last year’s wines - we will bottle over 1 million bottles across our Kent and East Anglia sites both for those who we make wine for as well as some other wineries who send us wine to bottle. This takes a huge amount of winemaking, lab work and coordination. At the same time our disgorging volumes are also growing, as is our storage. We are continuing with R&D projects, the**