

Dear all,

We had a slow start to the year, as excess demand and shortage of supply has made it very difficult to get hold of glass and we were not able to start bottling still wines as soon as we would have liked. Bottles are now arriving but prices have gone up, by as much as 70% in some cases, and we don't yet know when some formats will be made, let alone delivered. Altogether frustrating for everyone.



Pete and Greg working on barrels - some new some old!



Pre-bottling tasting

In the meantime there has been a lot of work in the cellar getting everything ready but we are very pleased with the 2022 vintage - so do look out for English



Work has now started to convert the building next door from a cold store into a winery before this harvest. We had hoped to have the new lease signed last year but in contrast to our super efficient solicitor, the landlord's solicitor moved at a glacial pace, as much to his frustration as ours, so it has all taken longer than necessary. This will give us room to make more wine - whilst we have a few new clients this year, much of the extra demand is coming from the growth of our existing clients. The new winery will also include a bigger laboratory as we are doing lab analysis for an increasing number of English wineries; as well as offices which will mean people can move out of the three portacabins we are currently using. We will move some tanks across from the existing winery and have new tanks on order, this time from Croatia, as well as catwalks which will make for a safer and better working environment. But it will take a number of years before the winery is full of tanks.



Kent Online (click to read)

Looking further ahead, Canterbury City Council have just approved planning permission for the fields next to us. Chapel Down intend to build a new winery and we will put up additional storage, as we are getting increasing requests to hold sparkling wine for ageing on lees and palletised finished stock. I think this is really exciting for everyone and will help put Canterbury at the centre of English winemaking - particularly suitable as it is already twinned with Rheims,

the 'capital' of Champagne.



Last month we held a viticulture session for our vineyards with Peter Hayes, a world renowned Australian viticulturist, which complemented a pruning session we held before Christmas with Marco Simonit, an Italian pruning guru who also has a global following. All of which will hopefully lead to great grapes this year-depending on no late frosts; no rain during flowering (Wimbledon); and a warm summer and autumn - not too much to ask of English weather!

We are issuing some equity this year in order to fund the capital costs of the winery expansion, please let me know if you are interested and I can send more details.

Regards,

Henry





©2023 Defined Wine | Unit B, Highland Court Farm, nr Canterbury, Kent, CT4 5HL



Web Version Preferences Forward Unsubscribe

Powered by GoDaddy Email Marketing ®