



Dear all,

Life remains busy in the winery. We have continued disgorging and started bottling our 2020 vintage wines last month. This has required lots of preparation by the cellar team to ensure that the wines are bottle ready - including heat and cold stabilisation, filtration and adjusting the levels of dissolved oxygen and dissolved CO2. We have now bottled the majority - we are waiting for some bespoke screw caps for several clients and won't bottle the red wines until June. This will give them more time to mature, whether in steel tanks or oak barrels. We have also started bottling the sparkling wines, which first requires yeast and sugar to be added to the tank and mixed properly. Secondary fermentation will then start in bottle (the 'traditional method' of making sparkling wine as used in Champagne).



Cold stabilising



Bottling 42 different wines for multiple different clients has been a logistical ballet, as we have had multiple different bottle shapes, screw cap colours, corks and of course labels and boxes, all of which had to arrive in time and match the client's requirements. Some bottles and labels have relied on new parts coming from Italy, which BREXIT and the pandemic have delayed (the Italian factory has about 15% of staff sick with Covid at the moment), adding to the challenge. We have also been making improvements to the winery, including to how we deal with our waste water, which will not only reduce our impact on the environment but will also reduce our 'trade effluent' bills. And keeping us on our toes have been visits from the Health and Safety

Executive and the Fire Brigade.



Ready for bottling



At the end of February, which now seems ages ago, Nick held a virtual tasting with a range of journalists, instagram influencers and others which went down very well - see the **News** section on the [website](#) for more detail.

In the meantime we are preparing for next year. We plan to expand the capacity of the winery again and have ordered another second hand press and new tanks (from both France and Germany this year). It has been fascinating seeing how global market forces are affecting steel prices and lead times - we have had to order considerably earlier than last year.



The team - April 2021

Out in the vineyards the continued cold weather remains a concern. Some farmers have reported frost damage, although it has been cold for so long that many vines are not yet at the critical stage of 'bud burst' when frost can do the most harm. We are continuing to hold viticulture sessions for our clients by Zoom, providing advice on a range of vineyard issues that will help them grow the best quality grapes. Let's hope the weather warms up - it is certainly pretty cold sitting outside a pub at the moment!

Regards,

Henry



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