

# Defined

Dear all,

We now have all 55 tanks in place, the cooling system installed and the harvest has started. So not only do we look like a winery but we now smell like one too, with the wonderful aroma of fermenting grape and apple juice (we are also making some cider) wafting around.



*About to load the large press..*



*Smallest press loaded*

We have been using both presses, with up to 4 loads a day - hard work when most of the loading is by hand! Whilst larger growers are reporting good yields,

the poor weather is delaying ripening and getting grapes to the sugar levels required for still wines will be challenging. Meanwhile some of our smaller growers have been badly affected by mildew, birds and badgers (who are very partial to perfectly ripe grapes!).



*Juice!*



*In tank*

In addition to the main team of Rob, Pete, Carole and myself, plus Owen as our consultant winemaker, we now have a couple of extra people helping out over harvest, which has been a great help. For our first two Saturdays we had lots of extra people here, so got the BBQ going and beers out afterwards. Sadly it is not like the rest of the time and as many of our grapes are delivered about 4pm, the team have sometimes been here to 2am by the time everything has been pressed to tank and then cleaned up.

The next 3-4 weeks should be busy....

Regards,

Henry



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