

# ENGLAND & WALES

HISTORY	<ul style="list-style-type: none"> <li>• Vine growing going back to Roman times and potentially before but wine consumption increased during Roman rule</li> <li>• 12<sup>th</sup>-16<sup>th</sup>: development slowed by huge increase in trade of French wines and the Black Death</li> <li>• <b>1946-51: modern wine industry. 1<sup>st</sup> commercial vineyard planted by Sir Guy Salisbury-Jones in Hampshire</b></li> <li>• Early 70s-80s: relative boom w the Queen serving an English Pinot Noir to Mitterrand in the mid-80s.</li> <li>• 1992: Introduction of British quality wine scheme (QWS)</li> </ul>		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> <li>• <b>Most vineyards in south/south-east</b> i.e. Kent, East &amp; West Sussex</li> <li>• <b>Best sites have chalk or limestone</b>, mild temperatures, south exposure, good drainage and air flow.</li> <li>• Low altitude</li> </ul>		
CLIMATE & WEATHER	<ul style="list-style-type: none"> <li>• <b>Cool maritime climate</b> w high rainfall. Rarely below 800mm</li> <li>• Viticulture only allowed thanks to <b>warming effect of Gulf stream</b>.</li> <li>• Long growing season thanks to mild Autumns but ripening main issue. Global warming has a positive effect too.</li> </ul>		
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• Historically,</li> </ul> <table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds</u></p> <ol style="list-style-type: none"> <li><b>1. Madeleine angevine (4%)</b> <ul style="list-style-type: none"> <li>- Crossing of Madeleine x Angevine 7672</li> </ul> </li> <li><b>2. Pinot Noir</b> <ul style="list-style-type: none"> <li>- Mostly used for sparkling</li> </ul> </li> <li><b>3. Rondo</b> <ul style="list-style-type: none"> <li>- Red-fleshed disease-resistant variety</li> <li>- Early ripening but depth of colour</li> <li>- Small berries produce light bodied fruity wines w low tannins</li> <li>- Not Vitis Vinifera but Vitis Amurensis. Can still be used for quality wine</li> </ul> </li> <li><b>4. Dornfelder</b> <ul style="list-style-type: none"> <li>- Red German crossing Helfensteiner x Heroldrebe</li> <li>- Notable for colour depth, good acidity</li> <li>- Easier to grow vs. Pinot Noir, good resistance to rot, ripens relatively early and can produce up to 120hl/ha</li> <li>- Can benefit from oak ageing</li> </ul> </li> </ol> </td> <td style="vertical-align: top;"> <p><u>Whites (mainly)</u></p> <ol style="list-style-type: none"> <li><b>1. Seyval blanc</b> <ul style="list-style-type: none"> <li>- Light skinned French hybrid that ripens early and is productive</li> <li>- Wines are non-aromatic &amp; have high acidity but no foxy flavour</li> <li>- Can benefit from barrel maturation for peachy, creamy finish</li> <li>- Outlawed from quality wine as non-Vinifera</li> <li>- Mainly used for blending or for Quality Sparkling Wine</li> </ul> </li> <li><b>2. Reichensteiner</b> <ul style="list-style-type: none"> <li>- Probably 1<sup>st</sup> European crossing of Muller-Thurgau x Madeleine Angevine x Calabrese</li> <li>- Less prone to rot</li> <li>- 2<sup>nd</sup> most planted in the UK</li> </ul> </li> <li><b>3. Muller-Thurgau</b> <ul style="list-style-type: none"> <li>- Crossing Madeleine Royale x Riesling developed by Dr Muller from Thurgau in 1882</li> <li>- Earlier ripening, can be grown anywhere and produce high yields but susceptible to rot</li> <li>- Lo yields -&gt; elderflower aromas</li> <li>- Hi yields -&gt; damp cardboard aromas</li> </ul> </li> <li><b>4. Bacchus</b> <ul style="list-style-type: none"> <li>- One of the most important German crossing</li> <li>- Silvaner x Riesling x Muller Thurgau</li> <li>- Wines are light bodied w crisp acidity, herbaceous nettle like character. Can also be reminiscent of Sauvignon Blanc</li> <li>- Does not suffer of flabbiness it would in warm climates</li> <li>- 4th most widely planted in the UK</li> </ul> </li> <li><b>5. Schonburger</b> <ul style="list-style-type: none"> <li>- Pinot Noir x Chasselas Rosé x Muscat Hamburg from Germany</li> <li>- Good disease resistance, yields reasonably and tends to lack acidity</li> <li>- Wines are relatively full bodied</li> </ul> </li> </ol> <p><b>Others: Chardonnay, Ortega</b> (susceptible to noble rot)</p> </td> </tr> </table>	<p><u>Reds</u></p> <ol style="list-style-type: none"> <li><b>1. Madeleine angevine (4%)</b> <ul style="list-style-type: none"> <li>- Crossing of Madeleine x Angevine 7672</li> </ul> </li> <li><b>2. Pinot Noir</b> <ul style="list-style-type: none"> <li>- Mostly used for sparkling</li> </ul> </li> <li><b>3. Rondo</b> <ul style="list-style-type: none"> <li>- Red-fleshed disease-resistant variety</li> <li>- Early ripening but depth of colour</li> <li>- Small berries produce light bodied fruity wines w low tannins</li> <li>- Not Vitis Vinifera but Vitis Amurensis. Can still be used for quality wine</li> </ul> </li> <li><b>4. Dornfelder</b> <ul style="list-style-type: none"> <li>- Red German crossing Helfensteiner x Heroldrebe</li> <li>- Notable for colour depth, good acidity</li> <li>- Easier to grow vs. Pinot Noir, good resistance to rot, ripens relatively early and can produce up to 120hl/ha</li> <li>- Can benefit from oak ageing</li> </ul> </li> </ol>	<p><u>Whites (mainly)</u></p> <ol style="list-style-type: none"> <li><b>1. Seyval blanc</b> <ul style="list-style-type: none"> <li>- Light skinned French hybrid that ripens early and is productive</li> <li>- Wines are non-aromatic &amp; have high acidity but no foxy flavour</li> <li>- Can benefit from barrel maturation for peachy, creamy finish</li> <li>- Outlawed from quality wine as non-Vinifera</li> <li>- Mainly used for blending or for Quality Sparkling Wine</li> </ul> </li> <li><b>2. Reichensteiner</b> <ul style="list-style-type: none"> <li>- Probably 1<sup>st</sup> European crossing of Muller-Thurgau x Madeleine Angevine x Calabrese</li> <li>- Less prone to rot</li> <li>- 2<sup>nd</sup> most planted in the UK</li> </ul> </li> <li><b>3. Muller-Thurgau</b> <ul style="list-style-type: none"> <li>- Crossing Madeleine Royale x Riesling developed by Dr Muller from Thurgau in 1882</li> <li>- Earlier ripening, can be grown anywhere and produce high yields but susceptible to rot</li> <li>- Lo yields -&gt; elderflower aromas</li> <li>- Hi yields -&gt; damp cardboard aromas</li> </ul> </li> <li><b>4. Bacchus</b> <ul style="list-style-type: none"> <li>- One of the most important German crossing</li> <li>- Silvaner x Riesling x Muller Thurgau</li> <li>- Wines are light bodied w crisp acidity, herbaceous nettle like character. Can also be reminiscent of Sauvignon Blanc</li> <li>- Does not suffer of flabbiness it would in warm climates</li> <li>- 4th most widely planted in the UK</li> </ul> </li> <li><b>5. Schonburger</b> <ul style="list-style-type: none"> <li>- Pinot Noir x Chasselas Rosé x Muscat Hamburg from Germany</li> <li>- Good disease resistance, yields reasonably and tends to lack acidity</li> <li>- Wines are relatively full bodied</li> </ul> </li> </ol> <p><b>Others: Chardonnay, Ortega</b> (susceptible to noble rot)</p>
<p><u>Reds</u></p> <ol style="list-style-type: none"> <li><b>1. Madeleine angevine (4%)</b> <ul style="list-style-type: none"> <li>- Crossing of Madeleine x Angevine 7672</li> </ul> </li> <li><b>2. Pinot Noir</b> <ul style="list-style-type: none"> <li>- Mostly used for sparkling</li> </ul> </li> <li><b>3. Rondo</b> <ul style="list-style-type: none"> <li>- Red-fleshed disease-resistant variety</li> <li>- Early ripening but depth of colour</li> <li>- Small berries produce light bodied fruity wines w low tannins</li> <li>- Not Vitis Vinifera but Vitis Amurensis. Can still be used for quality wine</li> </ul> </li> <li><b>4. Dornfelder</b> <ul style="list-style-type: none"> <li>- Red German crossing Helfensteiner x Heroldrebe</li> <li>- Notable for colour depth, good acidity</li> <li>- Easier to grow vs. Pinot Noir, good resistance to rot, ripens relatively early and can produce up to 120hl/ha</li> <li>- Can benefit from oak ageing</li> </ul> </li> </ol>	<p><u>Whites (mainly)</u></p> <ol style="list-style-type: none"> <li><b>1. Seyval blanc</b> <ul style="list-style-type: none"> <li>- Light skinned French hybrid that ripens early and is productive</li> <li>- Wines are non-aromatic &amp; have high acidity but no foxy flavour</li> <li>- Can benefit from barrel maturation for peachy, creamy finish</li> <li>- Outlawed from quality wine as non-Vinifera</li> <li>- Mainly used for blending or for Quality Sparkling Wine</li> </ul> </li> <li><b>2. Reichensteiner</b> <ul style="list-style-type: none"> <li>- Probably 1<sup>st</sup> European crossing of Muller-Thurgau x Madeleine Angevine x Calabrese</li> <li>- Less prone to rot</li> <li>- 2<sup>nd</sup> most planted in the UK</li> </ul> </li> <li><b>3. Muller-Thurgau</b> <ul style="list-style-type: none"> <li>- Crossing Madeleine Royale x Riesling developed by Dr Muller from Thurgau in 1882</li> <li>- Earlier ripening, can be grown anywhere and produce high yields but susceptible to rot</li> <li>- Lo yields -&gt; elderflower aromas</li> <li>- Hi yields -&gt; damp cardboard aromas</li> </ul> </li> <li><b>4. Bacchus</b> <ul style="list-style-type: none"> <li>- One of the most important German crossing</li> <li>- Silvaner x Riesling x Muller Thurgau</li> <li>- Wines are light bodied w crisp acidity, herbaceous nettle like character. Can also be reminiscent of Sauvignon Blanc</li> <li>- Does not suffer of flabbiness it would in warm climates</li> <li>- 4th most widely planted in the UK</li> </ul> </li> <li><b>5. Schonburger</b> <ul style="list-style-type: none"> <li>- Pinot Noir x Chasselas Rosé x Muscat Hamburg from Germany</li> <li>- Good disease resistance, yields reasonably and tends to lack acidity</li> <li>- Wines are relatively full bodied</li> </ul> </li> </ol> <p><b>Others: Chardonnay, Ortega</b> (susceptible to noble rot)</p>		
WINE STYLES	<ul style="list-style-type: none"> <li>• Majority of wines are white, unoaked, low alcohol, high acidity</li> </ul>		
VITICULTURE	<ul style="list-style-type: none"> <li>• <b>900ha</b> w 2.6ha average holding</li> <li>• Many training systems used w vertical shoot positioning <b>VSP most common but Geneva Double Curtain, Lyre and Scot Henry also used to deal with vigorous growth conditions.</b></li> <li>• Site selection is key to ensure ripening of the grapes</li> <li>• Key hazards: spring frosts, wet weather -&gt; rot, fungal diseases</li> </ul>		
WINEMAKING	<ul style="list-style-type: none"> <li>• Most grapes sold to wineries and sold under winery label.</li> <li>• <b>Enrichment permitted and is nearly systematic.</b></li> <li>• <b>Wine can be sweetened w British grape concentrate (for QWS wines) or imported grape concentrate.</b></li> </ul>		
WINE LAWS	<ul style="list-style-type: none"> <li>• <b>1992 Quality Wine Scheme</b> establishes a difference between: <ul style="list-style-type: none"> <li>- <b>English/Welsh Vineyards Quality Wine:</b> wines tasted &amp; 100% from Vinifera species (excl. Seyval blanc)</li> <li>- British wine: made from concentrate</li> </ul> </li> <li>• 1996: Regional Wine Scheme (RWS)</li> </ul>		
PRODUCTION	<ul style="list-style-type: none"> <li>• <b>2m btls/yr</b></li> <li>• High reliance on direct sales and tourism for wine producers including <ul style="list-style-type: none"> <li>○ <b>Chapel Down</b> – Kent – 550,000btls <ul style="list-style-type: none"> <li>- Founded in 2001; England's only listed wine company</li> </ul> </li> <li>○ <b>Denbies</b> – Surrey – 450,000btls <ul style="list-style-type: none"> <li>- Founded in 1986 by the White family; one of the largest estate in England; oenotourism site.</li> </ul> </li> <li>○ <b>Three Choirs</b> – Gloucestershire – 360,000btls / 30ha <ul style="list-style-type: none"> <li>- Founded in 73; 16 different wines incl. Pinot Noir; Martin Fowke winemaker; oenotourism site</li> </ul> </li> </ul> </li> </ul>		