

ENGLAND AND WALES

SPECIFICATIONS
(What you have to know)

COUNTRIES, REGIONS, DISTRICTS

England
Wales

KEY FACTORS

Grape varieties: Seyval Blanc, Reichensteiner, Müller Thurgau, Bacchus, Schönburger, Pinot Noir, Chardonnay, Rondo, Dornfelder

Climate & Weather :

Viticulture:

OXFORD COMPANION TO WINE ENTRIES

Trade+Producers: Britain, British influence on the wine trade

Factors: Hybrids, disease-resistant varieties, German crosses, sweet reserve, süssreserve, protected viticulture, latitude

VIDEO PLAYLIST

https://www.youtube.com/playlist?list=PLCx_IQt-zSFMNr-Fr4Cw8DZ2n1Ftf5ol7

HISTORY

- Vine growing going back to Roman times and potentially before but wine consumption increased during Roman rule
- 12th-16th: development slowed by huge increase in trade of French wines and the Black Death
- 1946-51: modern wine industry. 1st commercial vineyard planted by **Sir Guy Salisbury-Jones** in Hampshire
- Early 70s-80s: relative boom w the Queen serving an English Pinot Noir to Mitterrand in the mid-80s.
- 1992: Introduction of **British quality wine scheme** (QWS)

SOILS & TOPOGRAPHY

- Most vineyards in south/south-east i.e. **Kent, East & West Sussex**
- Best sites have **chalk or limestone**, mild temperatures, south exposure, good drainage and air flow.
- Chalky white limestone soils from the same era (Kimmeridgian) of the limestone in Champagne and Chablis.
- Low altitude

CLIMATE & WEATHER

- **Cool maritime** climate w high rainfall. Rarely below 800mm
- Limit latitude for winegrowing, above 51° > Viticulture only allowed thanks to warming effect of **Gulf stream**.
- Long growing season thanks to mild Autumns but ripening main issue. Global warming has a positive effect too

GRAPE VARIETIES

REDS

1. **Madeleine angevine**
(4%)
- Crossing of Madeleine x Angevine 7672
2. **Pinot Noir**
- Mostly used for sparkling
3. **Rondo**
- Red-fleshed disease-resistant variety
- Early ripening but depth of colour
- Small berries produce light-bodied fruity wines w low tannins
- Not Vitis Vinifera but **Vitis Amurensis**. Can still be used for quality wine
4. **Dornfelder**
- Red German crossing Helfensteiner x Heroldrebe

WHITES

1. **Seyval blanc**
- Light skinned **French hybrid** that ripens early and is productive
- Wines are non-aromatic & have high acidity but **no foxy flavour**
- Can benefit from barrel maturation for peachy, creamy finish
- Outlawed from quality wine as non-Vinifera
- Mainly used for blending or for Quality Sparkling Wine
2. **Reichensteiner**
- Probably 1st European crossing of Muller-Thurgau x Madeleine Angevine x Calabrese
- Less prone to rot
- 2nd most planted in the UK
3. **Muller-Thurgau**
- Crossing Madeleine Royale x Riesling developed by Dr Muller from Thurgau in 1882
- Earlier ripening, can be grown anywhere and produce high yields but susceptible to rot
- Lo yields -> elderflower aromas
- Hi yields -> damp cardboard aromas
4. **Bacchus**
- One of the most important German crossing
- Silvaner x Riesling x Muller Thurgau

	<ul style="list-style-type: none"> - Notable for colour depth, good acidity - Easier to grow vs. Pinot Noir, good resistance to rot, ripens relatively early and can produce up to 120hl/ha - Can benefit from oak ageing 	<ul style="list-style-type: none"> - Wines are light bodied w crisp acidity, herbaceous nettle like character. Can also be reminiscent of Sauvignon Blanc - Does not suffer of flabbiness it would in warm climates - 4th most widely planted in the UK <p>5. Schonburger</p> <ul style="list-style-type: none"> - Pinot Noir x Chasselas Rosé x Muscat Hamburg from Germany - Good disease resistance, yields reasonably and tends to lack acidity - Wines are relatively full bodied <p>Others: Chardonnay, Ortega (susceptible to noble rot)</p>
WINE STYLES	Majority of wines are white, unoaked, low alcohol, high acidity	
VITICULTURE	<ul style="list-style-type: none"> • 900ha w 2.6ha average holding • Many training systems used w vertical shoot positioning VSP most common but Geneva Double Curtain, Lyre and Scot Henry also used to deal with vigorous growth conditions. • Site selection is key to ensure ripening of the grapes • Key hazards: spring frosts, wet weather -> rot, fungal diseases 	
WINEMAKING	<ul style="list-style-type: none"> • Most grapes sold to wineries and sold under winery label. • Enrichment permitted and is nearly systematic. • Wine can be sweetened w British grape concentrate (for QWS wines) or imported grape concentrate. 	
WINE LAW	<ul style="list-style-type: none"> • 1992 Quality Wine Scheme establishes a difference between: <ul style="list-style-type: none"> - English/Welsh Vineyards Quality Wine: wines tasted & 100% from Vinifera species (excl. Seyval blanc) - British wine: Cheap sweet Port-style or Sherry-style wine made from imported grape concentrate • 1996: Regional Wine Scheme (RWS) <p>Now fully complies with EU system :</p> <p>PDO « quality wine »</p> <p>PGI « regional wine »</p> <p>« Varietal wine »</p>	
PRODUCTION & BUSINESS	<ul style="list-style-type: none"> • 1438 ha, 128 wineries (2012), 84% Sparkling and White Wine, 16% Red • High reliance on direct sales and tourism for wine producers including • Sussex is poised to become the first region to be awarded PDO status in England. <ul style="list-style-type: none"> o Chapel Down – Kent – 550,000btl - Founded in 2001; England's only listed wine company - 1st winery in England to make Albarino o Denbies – Surrey – 450,000btl - Founded in 1986 by the White family; one of the largest estate in England; oenotourism site. o Nyetimber – Sussex – 170ha - Founded in 1998 by an american couple. Grow chardonnay, Pinot noir & meunier. - Developing exports (especially the US) o Three Choirs – Gloucestershire – 360,000btl / 30ha - Founded in 73; 16 different wines incl. Pinot Noir; Martin Fowke winemaker; oenotourism site o Sedlescombe Vineyards, 1st organic & biodynamic producer in England 	

