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# English Winery Tours

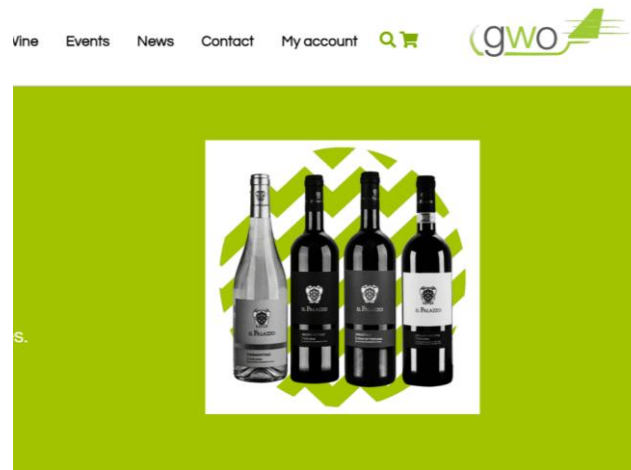
Presented by Penny Heyes





# Background

- **Great Wine Online Limited** (“GWO”) launched in 2015 by 2 experienced wine sector professionals as an eCommerce-based wine retailer offering a range of premium wines from high quality producers across the world.
- Entertaining and informative content, wine dinner, wine tasting events online and in person.
- GWO team loves nothing more than discovering fantastic wineries all over the globe
- Now delighted to be able to offer customers exclusive tours to visit these wineries too.
- Partnership with a professional travel agent
- Our tours give customers the opportunity for an authentic wine region experience, not only visiting wineries but also taking in some local culture, history and iconic sights along the way.



# Proposal for English Winery Tour

- Option for 5 nights or 4 nights
- Exclusive private tours
- Visiting English Wineries and Vineyards in South East (near London)
- Accompanied and hosted by qualified and experienced local guides (see slide 14)
- Wine tastings and tours whilst meeting the Winemakers / Owners
- Lunches on site cooked by our guides who are also trained, private chefs and sommeliers
- Visit to Cider Factory / Brewery Taproom
- Overnight stays in local luxury hotel with spa
- Private transport

## Day 1

- Pick up from Station
- Arrive at hotel (Old Rectory Hastings)
- Welcome Dinner
- Tasting menu with local ingredients and accompanying wines
- Speeches by GWO and BABA
- Spa treatments available at hotel if guests arrive early
- Overnight stay at hotel (night 1)



## Day 2

- Pick up from Hotel
- Visit to Gusbourne Winery
- Tour and lunch / masterclass with Gusbourne Ambassador
- Return to hotel / Overnight stay (night 2)
- Dinner at Hotel

Gusbourne, one of the larger English Wineries, is the only three-time winner of the IWSC (International Wine & Spirit Challenge) English Wine Producer of the Year.

Founded by **Andrew Weeber**, the first vines were planted in 2004,

Chardonnay, Pinot Noir and Pinot Meunier grapes are grown across the Gusbourne Estate, with 60 hectares in Appledore, Kent and 30 hectares next to the Goodwood Estate in West Sussex.

Their debut vintages – Brut Reserve 2006 and Blanc de Blancs 2006 – were released in 2010 to critical acclaim, earning accolades from the world's most exacting wine critics.

Gusbourne sparkling and still wines continue to win prestigious national and international industry awards every year.





## Day 3

- Pick up from hotel for full day guided tour of 2 artisanal vineyards
- Extended tutored wine tastings
- Expert wine & food guides
- First Vineyard/ Winery: **Charles Palmer**, tour and Tasting
- Vineyard feast lunch with wines paired
- Second Vineyard/ Winery: **Oxney**, tour and tasting
- Collection and transport to and from hotel
- HD video and photography from your day
- Overnight stay at hotel (night 3)
- Dinner



## Day 3 Wineries and Vineyards

### Charles Palmer

- Charles Palmer and his wife Sally first took on Wickham Manor Estate in 1998 after having farmed previously in West Sussex for 21 years.
- Charles and his family hand planted their first vines in 2006 specifically with the aim of producing a sparkling wine of the highest standard.
- The estate covers a total of 120 acres of which 40 acres are in vines.
- Production of every wine is carried out in house by winemakers Charles and his son Robert, in small batches with meticulous attention to detail.
- Since 2018 as a result of the constantly warming climate, the family now makes a range of still wines alongside their sparkling wines, using specific clones of Pinot Noir and Chardonnay that Charles planted with this in mind.
- Every effort is made to ensure only the best grapes are produced and selected according to the family's exacting standards. The result is a small and exciting collection of vintage still and sparkling wines. Every vintage is unique and characterful in its own way.



### Oxney Estate

- Oxney is the living and hard-working dream of a couple, Kristin Syltevik and her partner Paul Dobson who gave up their former careers to become farmers and wine makers
- Over 35 acres of vines their organic grapes make an increasingly celebrated range of still and sparkling wines.
- Oxney's vineyard work focuses on promoting natural disease resistance: cover crops, natural sprays, careful canopy management and manual and mechanical weed control all result in stronger vines and healthier grapes
- The wines are made in a converted Grade II listed square oast house, kitted out in the latest winery equipment.
- Their winemaking relies on technology such as temperature control and gentle pneumatic pressing, with a sustainable, low-intervention approach, favouring wild ferments, no filtration and minimal use of SO2.
- Biomass heat for the winery operations is generated using wood chip sourced from their own coppiced woodland.





## Day 4

- Pick up from hotel for full day guided tour of 2 artisanal vineyards
- One of these has diversified into Gin, Rum and other spirit Distillation
- Extended tutored wine (and spirit) tastings
- Expert wine & food guides
- First Vineyard/ Winery / Gin Distillery: **Henners**, tour and Tasting
- Vineyard feast lunch with wines paired
- Second Vineyard/ Winery: **Mountfield**, tour and tasting
- Collection and transport to and from hotel
- HD video and photography from your day
- Overnight stay at hotel (night 4)
- Dinner



## Day 4 Wineries and Vineyards

### Henners



- Nestled 5 miles from the sea, Henners Vineyard was established in the picturesque village of Herstmonceux in 2007.
- Planted with three classic sparkling grape varieties, Chardonnay, Pinot Noir and Pinot Meunier, the vineyard is in one of the driest, sunniest pockets of England.
- Strong coastal influence, low elevation and rich, free-draining clay soils make the site ideally suited for the production of quality sparkling and still wines.
- Sea breezes are key, minimising frost risk, reducing disease pressure and bringing a crisp salinity to the wines.
- In the winery, a non interventionist approach is taken, made possible by the quality of the fruit.
- Multiple vine clones and varieties are planted to give a broad palate of wines for final blending and oak barrels contribute character, depth, richness and layers to the wines.
- Henners gin is distilled entirely from scratch using wine from their own vineyards, in copper pot alembic stills at English **Spirit** Distillery nearby. Other spirits are also now made by Henners including a Rum and a lemon liquor

### Mountfield

- The Mountfield Winery in Sussex has been developed over the last 12 years.
- The 2016 Classic Cuvee, 2017 Rose and 2015 Blanc de blancs were released last year.
- The vines were planted in 2012 with the vineyard facing south, at 50-85 meters altitude.
- It has good protection from wind and frost and has great mineral balance.
- The soil is a mixture of greensand and clay over a bedrock of sandstone
- The owners developed an old dairy unit to create the winery next to the vineyard, so there is no delay from vine to press, preserving the quality of the fruit.
- The tasting room is in the stables next to the house,
- It has an amazing timber interior and a modern kitchen



## Day 5 (optional)

- Pick up from hotel
- Visit to local landmark (Bodiam Castle)
- Pub lunch
- Visit cider factory at Nightingales
- Stop at Waterworks taproom (local brewery) for local beer sampling
- Return to hotel / overnight stay (night 5)
- Dinner



## Day 5 Visits

### Bodiam Castle

Bodiam Castle was built around 1385 by Sir Edward Dallingridge and his wife Elizabeth. They lived in a turbulent age, with protests and social upheaval caused by the Black Death and royal disputes that led to the Wars of the Roses.

A 14th-century moated castle near Robertsbridge in East Sussex, England, it was built with the permission of Richard II, ostensibly to defend the area against French invasion during the Hundred Years' War

This moated castle with a ruined interior features spiral staircases, battlements and a portcullis.

A stone-by-stone survey undertaken in 2016 found over 800 inscriptions. Banker's marks were the most common marks found and would have been made by those roughing out the stone for use in the external walls.

Marks made by fine masons are far less common and are only found in the high-status areas of the castle. These would have been made by expert masons responsible for detailed carving and quality control.



### The Rye Waterworks

- The first Micropub to open in Southeast Sussex.
- It is situated in a building steeped with history originally a water pump house for 300 years then a soup kitchen dating from the 1890s
- Now a family business serving eight local ales, two keg beers and twelve local ciders along with a selection of wines, gins & soft drinks.

### Nightingales Cider Factory

- The Nightingale family farm and orchards are in Tenterden, Kent, the Garden of England
- Fruit farmers since 1948. Kent is called The Garden of England.
- The founder, Sam Nightingale, began making cider as a hobby under the name Gibbet Oak Cider and selling to local events.
- His first bottled ciders were released in 2013 In 2015, Sam swapped his job in sound recording for muddy boots and overalls and returned to the family farm to concentrate on doing what he loved.



## Day 6

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- After breakfast, guests depart
- Gift bag will be given to every guest to include wine related gifts and local food stuffs and a bottle of wine from one of the wineries
- The Tour ends here

*Thank you!*





VINE + COUNTRY  
*Wine Tours*



## GWO Partners

- This tour is offered in collaboration with Vine + Country Wine Tours, run by Jamie & Stephanie, our guides.
- Born and bred in this area of UK, Jamie & Stephanie know this area intimately. They have over 8 years' experience running Wine Tours in this corner of England.
- Both trained sommeliers and professional chefs, their focus is to uncover smaller boutiques, hidden gems and family run estates
- They have been instrumental in shaping the wine scene and the development of agri-tourisme in this area

# Terms and Conditions

- See attached Word document for full terms

## Key points:

- Prices are right at the time of proposal but are subject to exchange rate fluctuations, time of year of booking
- A deposit representing 15% of the total cost is required at the time of booking and is non refundable, unless by GWO's discretion.
- Final payment is required 4 weeks prior to the date of travel
- All communication regarding individual bookings should be made to and from the group leader. (ie one point of contact).
- Cancellations made no later than 4 weeks prior to the start date of a tour are eligible for a full refund
- Cancellations made between 4 to 2 weeks prior to the date of departure will be due 50 % partial refund
- Cancellations made within 2 weeks of departure will not be refunded, **regardless of circumstances.**