



Find out about local wine varieties, tours and more!

Test Valley Vineyards

56% of adults drink sparkling wine - that's 100 million bottles!

Why Test Valley is good for vineyards

The River Test is famous across the world for the gentle art of fly fishing. The gin clear water owes its character to the Hampshire chalk over which it flows.

The 300-foot thick layer of upper chalk, laid down 100 million years ago, extends under the English Channel to northern France - home to Champagne and Chablis and also makes Test Valley the perfect place for another interesting local product - the grapes to make sparkling white wine and sparkling pink Rosé.

This leaflet celebrates wine growing and wine making in Test Valley and encourages you to come and sample its delights by visiting its many beautiful villages and exploring its lovely countryside. Enjoy a souvenir bottle from one of the local outlets or markets.

As the chalk characterises so much of Hampshire it is no surprise that the county plays host to dozens of vineyards from very small family-owned enterprises right up to some of the best-known English wineries.

Test Valley has 11 different vineyards and devotes more acres to wine growing (some 250 acres) than anywhere else in Hampshire.

- ✦ **Nyetimber**, Stockbridge
- ✦ **Danebury**, Stockbridge
- ✦ **Black Chalk Wine**, Andover
- ✦ **Leckford**, Stockbridge
- ✦ **Somborne Valley**, King's Somborne
- ✦ **Coach House**, West Wellow
- ✦ **Embley Wines**, East Wellow
- ✦ **Foxford Vineyard**, East Wellow
- ✦ **Middlecot Manor Vineyard**, near Tangley - coming soon



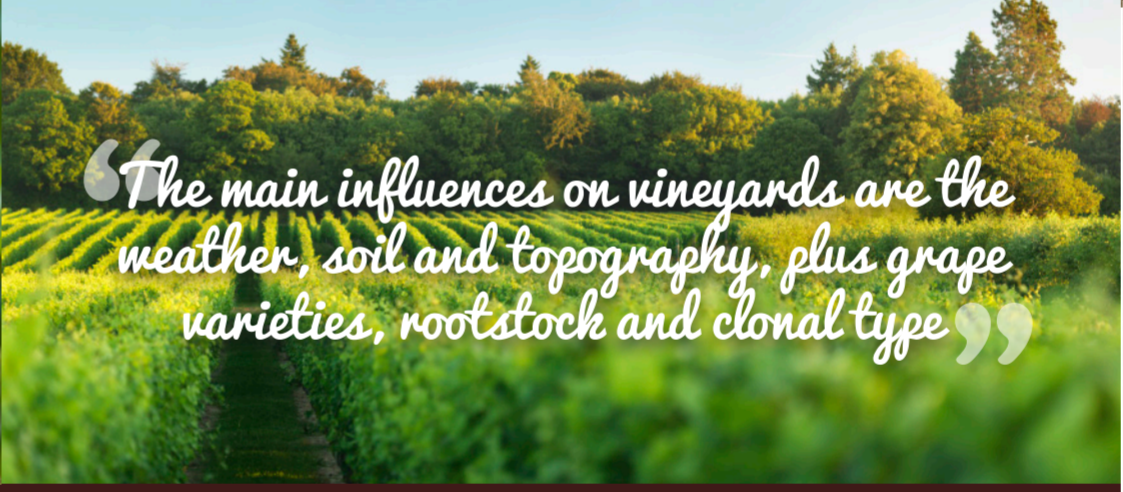
The main grape varieties are

Chardonnay
Pinot Noir
Pinot Blanc
Seyval Blanc
Reichensteiner
Bacchus
Bacchus and the red Dormelid.

Grape Varieties

We may be familiar with the most widely planted varieties such as Chardonnay, Pinot Grigio, Sauvignon Blanc and Cabernet Sauvignon but what of lesser-known grapes? There are about 10,000 grape varieties that can be used to make wine and each prefers different growing conditions. Grape varieties selected for planting in England and Wales are, by necessity, those that will thrive in our unpredictable summer. Most of them were developed in north Germany, due to their similar climate (Reichensteiner, Bacchus and the red Dormelid).

In more recent years, encouraged by a run of warmer summers, considerable plantings have been made of the classic champagne varieties, Chardonnay, Pinot Noir and sparkling wines.



The main influences on vineyards are the weather, soil and topography, plus grape varieties, rootstock and clonal type

Topography and Slope

The ideal site is half way up a south facing slope to avoid cool air which accumulates at the bottom of the valley.

South and south west slopes attract the most sunshine and are more exposed to the south westerly wind which dries the grapes and canopy and helps prevent fungal diseases.

On the other hand, vines on a south east slope may ripen sooner and have higher yields due to the reduced wind. A slope of about five degrees also allows good drainage.

Height

Between 40-70m above sea level is ideal - any lower can risk frosts and any higher may slow ripening. Lower slopes near the coast are good but inland frost hollows must be avoided.

Geology

The depth of the upper chalk can vary widely but it takes rainwater 100 years to filter through the hill and reappear as spring water.

The chalk and flint soil in Test Valley lends the wine its minerality and gives character to the flavour.

The 40cms of chalky soil, sitting on top of pure chalk bed rock is enough. Vines may have a long tap root but just 15-30cm of soil is enough for the smaller roots to pick up nutrients.

Climate

The climate in southern England, coupled with a good site, is favourable for the production of ripe grapes. The UK is on the northern edge (50° N) of the band where wine grapes are successfully grown around the globe.

Sun

Sunshine is the most important element - not enough and they lack flavour, as they have to stay on the vine longer to ripen; too much and they ripen too quickly!

Long summer days allow for maximum ripening of the grapes ensuring strong fruit flavours. Cold winters are good for the vines as the plants need a positive dormant period.

Frost

Grapes are picked before serious frost takes the leaves away exposing the fruit to birds. Grapes are ripe when the pips are brown and the sugar/acid balance is just right.

Moisture

Vines don't like wet feet. A late wet spring can spell disaster. Raindrops can prevent pollination of the wind-pollinated grape flowers which appear in June.

Wet summers bring the threat of fungal diseases yet sufficient moisture is needed to swell the grapes. The worst weather is frost and hail, as this can cause the whole crop to be lost.



Where to buy Test Valley wines

- All Local Wares Store**
Village Store
01264 860231
Hampshire, SO20 6BE
- Chilblotton Village Store**
Longstock Park Nursery,
01264 810270
Stockbridge, SO20 6EH
- The Leckford Estate Farm Shop and Cafe**
01420 588671
First Sunday of every month
Alma Road Car Park,
Romsey, SO51 8ED
- T&M Convenience Store**
01794 521019
7-9 Viney Avenue, Romsey,
SO51 7NR
- The Little Wiltshire Shop**
01264 815666
Lilles, High Street,
Stockbridge, SO20 6HF
- Grada Stores**
01794 388341
Winchester Road, Kings
Somborne, Stockbridge,
Hampshire, SO20 6NY
- Dish Deli and Artisan**
01794 513663
16 Latimer Street, Romsey,
Hampshire, SO51 8DG
- Wine Utopia**
01264 252080
High Street, Stockbridge,
Hampshire, SO20 6EX

Get any of these guides on your tablet or mobile

If you would like to download a copy of any of these guides to use on your mobile or tablet, you can find them at: www.testvalley.gov.uk/tourism

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Further Information
Wines of Great Britain Ltd.
Knoll House, Union Wharf, Market Harborough, LE16 7JW
01858 467792
www.winegb.co.uk.com



Annual Growth Cycle





www.theelectriceye.co.uk



The Romans started making wine in England
2000
years ago



Night vine
Paul Hewitt, Leckford Estate

Nyetimber



www.nyetimber.com / 020 7734 8490
Of Nyetimber's eleven vineyards, two of these are in Test Valley – Chalk Vale, near Stockbridge and Hazeldown, near Longstock. In 1988, Nyetimber pioneered the style of English Sparkling Wine we know today by planting the first Chardonnay, Pinot Noir and Pinot Meunier vines in the UK purely for the production of traditional method sparkling wine. Over the years, Nyetimber has won countless awards and accolades at international tastings and competitions. Perhaps most notably, their Head Winemaker Cherie Spriggs was named 'Sparkling Winemaker of the Year' at the International Wine Challenge in 2018 - she was the first person outside of Champagne and the first ever woman to be awarded this prestigious title! Quality is key to everything at Nyetimber, so they only use the finest, hand-picked estate-grown fruit to craft their sparkling wines. Today they own 327 hectares of vineyards across West Sussex, Hampshire and Kent.

Wines produced:
Nyetimber Classic Cuvee MV, Nyetimber Blanc de Blancs, Nyetimber Rosé MV, Nyetimber Cuvee Chérie MV, Nyetimber Tillington Single Vineyard, Nyetimber 1086 and Nyetimber 1086 Rosé

Grapes grown:
Chardonnay, Pinot Meunier and Pinot Noir

Black Chalk Wine

**Black Chalk Wine, The Old Dairy, Fullerton Road SP11 7JX
www.cottonworth.co.uk
01264 860440**
Black Chalk Wine lies between Stockbridge and Andover near the picturesque village of Wherwell. Thirty acres of prime Test Valley chalkland plays host to 45,000 Chardonnay, Pinot Meunier and Pinot Noir vines. A brand new state-of-the-art winery was finished in 2020 and produces world-beating English wines. Black Chalk have won a plethora of gold medals and trophies at both domestic and international competitions. Tour bookings are available on www.blackchalkwine.co.uk and will give you a glance at the beautiful vineyards and a rare chance to see how English wine is produced.

Tours available



Grapes grown:
Chardonnay, Pinot Meunier, Pinot Noir

Wines produced:
Black Chalk 'Classic', Black Chalk 'Wild Rose', Black Chalk still rosé, Black Chalk still Chardonnay

Danebury Vineyards



**www.danebury.com
01264 781851**
Established in 1988, Danebury Vineyards is on a privately owned estate near Stockbridge on the paddocks of what was a famous 19th Century racehorse training yard. The vineyards cover seven acres of sheltered south facing fields on chalk and flint soil, producing award-winning sparkling and still white wine which can be found in top establishments and independent wine merchants in the area. Please visit their website www.danebury.com for their on-line shop and further information on bookable events. Danebury are not open to the public. The vineyard is named after the nearby Iron Age hill fort, one of the most famous in the country.

Grapes grown:
Auxerrois Blanc, Madeleine Angevine, Rulander, Schonburger

Wines produced:
Cossack Brut, Madeleine Angevine, Schonburger, Reserve

Leckford Estate

**www.leckfordestate.co.uk
01264 810270**
The Leckford Estate, in the heart of Test Valley, is owned by the John Lewis Partnership, having been bought by the founder, John Spedan Lewis in 1928. The River Test runs through the estate, which includes a farm, water garden, plant nursery and farm shop.

In 2009, Waitrose became the first retailer to plant its own vineyard. The estate covers 2,800 acres. It has 17 acres of vineyards, with 25,000 individual vines of the three classic Champagne varieties of grape – Chardonnay, Pinot Noir and Pinot Meunier. The estate aims to generate enough grapes for around 40,000 bottles of wine a year. Grapes have been harvested since 2011, producing vintage Leckford Estate branded sparkling wine.



Harvested in October the sparkling wine was blended and matured at Ridgeview, Sussex. It is available in selected Waitrose branches and from the Leckford Estate Farm Shop.

Wines produced:
Leckford Estate Brut

Grapes grown:
Chardonnay, Pinot Meunier, Pinot Noir

The Farm Shop, Cafe and Plant Nursery are open to the public

Key

- Vineyard only
- Open to visitors
- Available to buy at outlets

Somborne Valley

**www.sombornevalley.com
sales@sombornevalley.com
01794 388547**
Somborne Valley Vineyards lie on the slopes above King's Somborne on Hoplands Estate.

The three vineyards, Cow Common, Garlick Lane and Home Vineyard were planted in the Millennium, 2016 and 2017 respectively, totalling some 30 acres. Home Vineyard had its first harvest in 2019 producing both a Bacchus and Sauvignon Blanc.

Somborne Valley produces award-winning still and sparkling wines which are popular and available in Stockbridge and various local village shops together with independent wine merchants.



Wines Produced:
Still white: Bacchus, Sauvignon Blanc; Red: Estate Reserve; Sparkling: Blanc de Blancs, Blush Rosé

Grapes grown:
Pinot Noir, Pinot Blanc, Rondo, Chardonnay, Pinot Meunier, Bacchus, Sauvignon Blanc

Chalkdown Wines

A new range of sparkling wines from the Test Valley from the producers of Chalkdown Cider – a multiple award winning champagne-method cider. The first release is expected in 2022.

**www.chalkdowncider.com
Hampshire Downs Fine Cider Company Limited
Harewood Farm, Andover Down Hampshire, SP11 6LJ**

Coach House Vineyard



**Salisbury Road, West Wellow, Romsey, SO51 6BW
01794 323345**
A small vineyard of one acre established in 1987. The wine is made at Setley Ridge Vineyard in Brockenhurst and is a dry white from the Bacchus and Reichensteiner grapes.

Wines produced:
Coach House Dry White

Grapes grown:
Bacchus, Reichensteiner

Wine GB Wessex is the region of Wine GB (the national association of growers and wine producers) that covers Test Valley. It provides help to existing and prospective vineyard owners and through competitions and events helps to increase the quality of the wines produced in the area and to promote sales.

Any questions about the vineyards of the area or the prospect of starting up, please call the Wine GB Wessex Secretary, currently Roger Marchbank at The Coach House Vineyard or email roger.marchbank@btinternet.com.



www.winegb.co.uk
 @englishwine



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Parsonage Farm Charcuterie
www.parsonagefarmcharcuterie.com
07740 979600
Upton, Andover, Hampshire, SP11 0JP

The Crown Inn
www.crownupton.co.uk
01264 736044
Upton, Andover, Hampshire, SP11 0JS

Bourne Valley PYO
www.bournevalleypyo.co.uk
01264 738888
South Lodge, Breach Farm Garage, Strawberry Field, Egbury Rd, St Mary Bourne, Andover, Hampshire, SP11 6DQ

Oaktrack Smallholding
www.oaktrack.co.uk
01264 735322
Charlton Down, Nr Andover, Hampshire, SP11 0JA



Test Valley Local Produce Menus

By Dave Watts, Chef and Owner, The Crown Inn, Upton

To Start

'Dave's Upton Parsonage Farm' charcuterie and pickles
Danebury reserve

Our own **smoked chalk stream trout**, lemon and dill; toasted soda bread
Danebury Cossack

Twice baked **Tunworth cheese soufflé**, 'mum's' pineapple chutney, toasted walnuts and curly endive
Black Chalk Classic

Mains

55 day Dry-aged **Oxford sandy and black pork**, 'Oaktrack smallholding' potato terrine, charred garden greens, caramelised apples and medlar jelly; cardamom roasting juices
Somborne Valley white

Buttermilk poached Halibut, New Forest cauliflower textures and roasted puree; Alresford watercress emulsion, chives
Leckford Estate sparkling

Upton lamb rack, fermented barley and rosehip ketchup, grilled violet artichoke, pine nut mosh; lamb jus
Danebury Madeleine Angevine

Desserts

Red wine poached 'St Mary bourne PYO' red berries, floating island, mint oil and hazelnut praline
Somborne Valley Estate red (chilled)

Upton apple parfait, Hatherden honey combe, hedgerow berries; oat and thyme tuile
Black Chalk Wild Rose

Madagascan **vanilla rice pudding**, almost burnt cream; poached rhubarb and sorbet
Somborne Estate rose