

VINEYARD TOUR









OUR STORY

"Ever since I was old enough to drink wine I have always dreamt of owning a vineyard. It's taken me more than 40 years to get there but I'm now lucky enough to have fulfilled my dream. Working with a passionate team producing great wine in the beautiful Surrey Hills. What more could I ask for?"

Nick Wenman, Owner

Albury Vineyard is the result of Nick Wenman's passion for quality wine. Nick planted the vineyard in 2009 having retired from the IT industry to fulfil his dream of owning a vineyard.

Nick believes that key to the sucess of the wines is the vineyard's committment to organic and biodynamic principles, together with excellent winemakers and his talented vineyard manager Alex, one of the few female vineyard managers in England. Her expertise is vital to the running of the vineyard, and her dog Attila is well loved by visitors.

Albury is a family-run vineyard, with Nick's daughter Lucy now part of the team and granddaughter Poppy a regular visitor (if only to visit the bee-hives and sneak a taste of the honey!)

OUR WINES

Albury Estate Sparkling

Our sparkling wine is produced using the same method as Champagne. Secondary fermentation takes place in the bottle to give the wine its fizz and character.

We currently produce a range of organic sparkling wines, all of which have won gold awards in international wine competitions. We also produce a limited release biodynamic sparkling wine each year which is fermented in a concrete egg using wild yeasts found naturally on the vineyard.

Silent Pool Rosé

We produced our first rosé in 2011, a still wine made exclusively from hand picked Pinot Noir and Pinot Meunier grapes. Our first vintage was served on board the Royal barge to celebrate the Queen's Diamond Jubilee, and this wine now sells out every year within a few months of release. We intend to buck the trend of increasingly higher alcohol levels and Silent Pool Rosé is around 10.5%. It is an elegant, crisp wine with subtle and fresh summer fruit flavours.

ORGANIC VITICULTURE

Many people ask us why we decided to grow vines organically, and it's true that managing an organic vineyard is not easy in this country! But we truly believe that organic viticulture produces better quality fruit and ultimately better quality wine.

Growing vines organically means that we avoid the use of herbicides and pesticides. But we've actually gone one step further, and are one of the only vineyards in the UK to follow biodynamic principles on the vineyard. Biodynamics excludes the use of artificial chemicals and encourages soil fertility and plant health by using compost teas and biodynamic preparations. For example, each winter we bury cow horns filled with manure on the vineyard. They are dug up in the spring and the contents sprayed on the vineyard to improve fertility.

We have seen first-hand in France and Australia the difference between the quality of soil on biodynamic vineyards and that on chemically sprayed ones. It is the difference between living and dead soils. Many of the great vineyards and wineries around the world are convinced by the biodynamic approach including Louis Roederer in Champagne, Domaine Leflaive in Burgundy, Coulée de Seserant in the Loire, Beaux Freres in Oregon and Hensche in Australia.

"But does it make a difference to the wine?" I hear you cry!
Well, if you ask us, biodynamic practices in the vineyard
encourage a natural harmony between the earth, the vine and
the cosmos as nature intended, without the need to use systemic
chemicals. We believe that this results in a more naturally healthy
bio-diverse and sustainable vineyard, producing better quality fruit
and ultimately better quality wine, with a unique sense or place
or terroir. You can find out more about the differences between
conventional, organic and biodynamic vineyards and wine
by visiting our website.





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