



## Calling All Vineyard Volunteers for Cheltenham!

**PRINCIPLES OF VINEYARD MANAGEMENT:** Practical guide and training course.

Introduction:

Dryhill Wine has a boutique vineyard outside Cheltenham set on the site of an old Roman Villa (Villa Rustica) estate dating back to 76 AD. The site features Roman terraces with free draining limestone on the side of the Cotswold escarpment.

Today Dryhill grows Pinot Noir, Pinot Meunière and Chardonnay grapes for the production of fine English bubbly using the same method as some of the greatest sparkling wines in the world. The vines were originally nurtured in a specialist French vine nursery which supplies the top Champagne growers before arriving in Cheltenham to start their new lives!

The opportunity:

To help increase knowledge of how a vineyard operates, Dryhill has created a practical course to help those with an interest in sparkling wine to learn more about the wine that they drink at celebrations and on special occasions. After the course you will be able to answer the question...is Champagne better than English bubbly and how are they both made?

The course is spread over 6 weeks in the middle of the growing season from August to September and involves one half day per week on a Wednesday morning.

Start time 9.00am to finish at 1.00 pm.

The Course content:

Vineyard establishment and planning, soil testing, grape selection, rootstock, vine spacing and layout, pruning and training early season, summer pruning and canopy management, weed control, disease control, crop management and berry thinning, grape testing pre-picking, harvest procedure and wine making considerations. Information will also be given on important sources of advice and guidance plus useful associations and future training options.

Registration:

To secure your place on the course which is FREE...please send an email to Nigel Rowley ([Nigel@dryhill.co.uk](mailto:Nigel@dryhill.co.uk)) who will manage this training course. There are currently only 6 places on this course for this year.

Start date: Wednesday 25th August 2021