

Agenda

01

Evolution of English wine production.

<u>02</u>

Where are we now? Current pricing and site selection criteria.

<u>03</u>

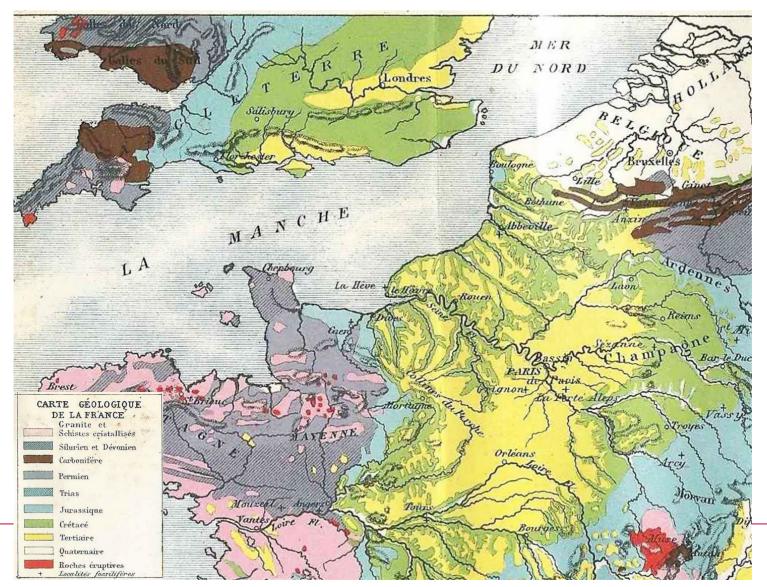
Where next. Opportunities and risks.



Evolution of English wine production.

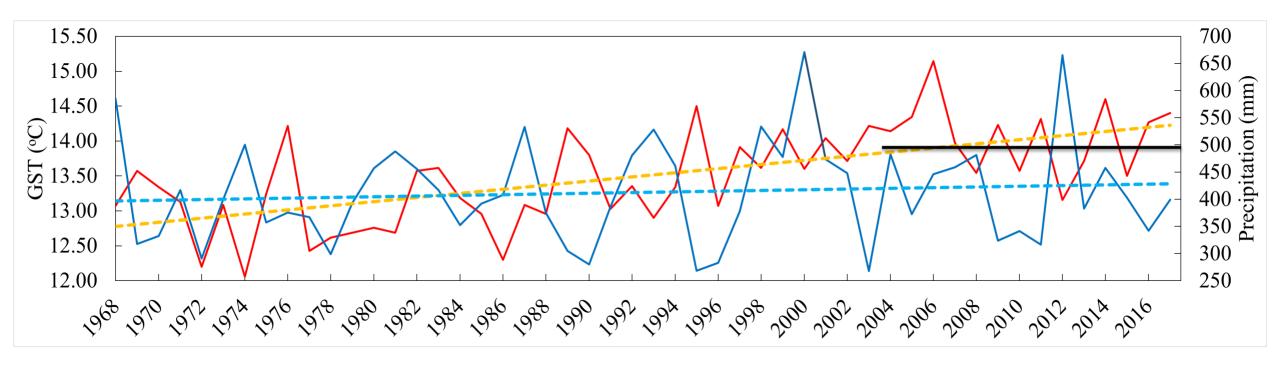


Soil Map France & Southern England





Temperature and Rainfall



Source: Climate Wine Consulting



Who are Ridgeview?

- Founded in 1995 by Mike & Chris Roberts
- One of the earliest English producers to focus exclusively on Chardonnay, Pinot Noir & Meunier (traditional method)
- From humble beginnings with great ambitions, originally 20,000 btls per annum
- Now producing 250,000 bottles, planning to expand to around 450,000 bottles
- 5 members of the family plus 25 members of staff, 3rd generation are now involved too
- World Class Sparkling Wine, crafted with passion and dedication



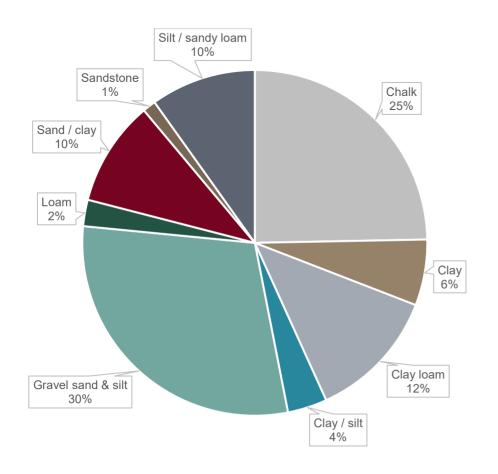


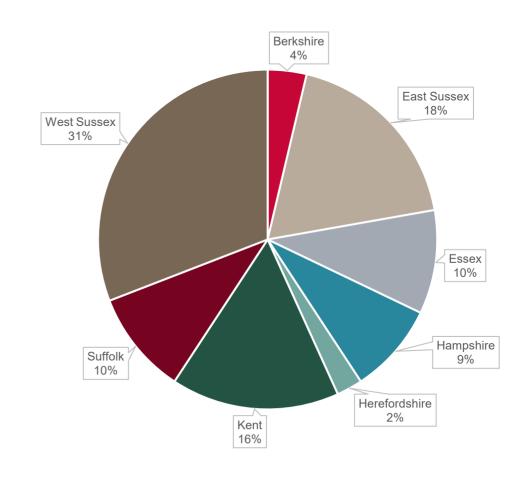






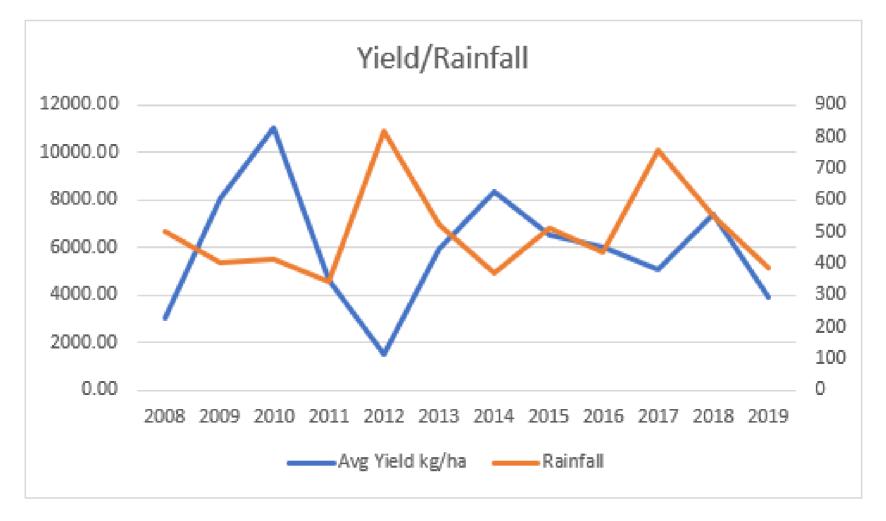
Ridgeview Soil Types & Area variance of vineyards





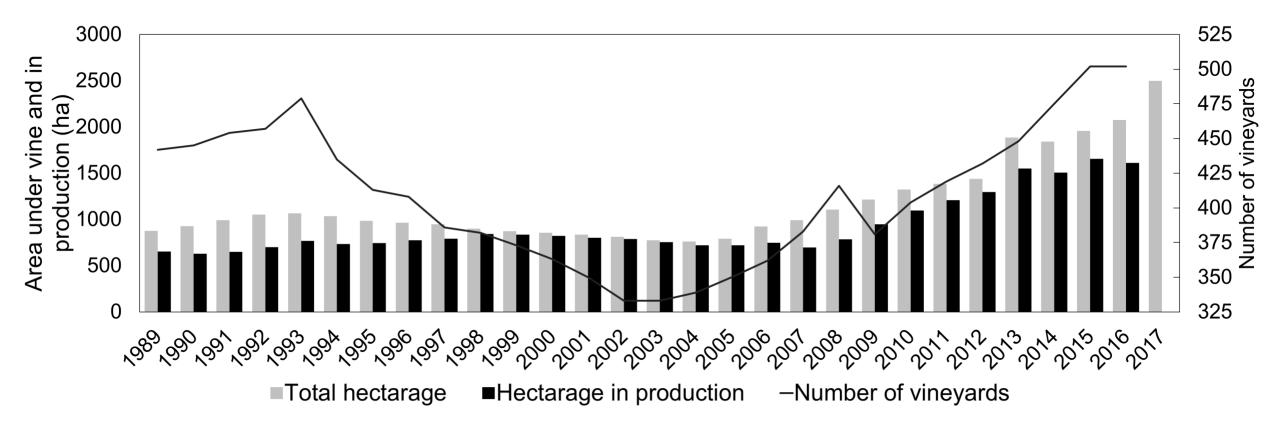


Ridgeview Rainfall vs Yield





Area Under Vine



Source: Climate Wine Consulting



Area Under Vine

	2000	2020
Area under vine	822 ha	3,800 ha
Number of vineyards	363	800
Number of wineries	106	178
Bottle production	1.9m	8.7m



Ridgeview's growth

	1998	2005	2010	2013	2018	2021
Total hectarage under vine	6	11	58	43	58	100
Number of supply vineyards	2	4	5	5	7	14
Number of contracts for winemaking	0	0	5	5	5	4
Total tonnes of grapes at harvest	25	38	293	273	560	460



Wine Styles

	2000	2020
Varieties	Classic Germanic varieties: • Muller-Thurgau • Reichensteiner	 Classic Champagne varieties: Pinot Noir Pinot Meunier Chardonnay as well as Bacchus, Pinot Gris, Seyval Blanc etc
Styles	c. 90% still wine	64% sparkling
Tasting Notes	Fresh, sweet, leafy, grapy	Minerally, apple, grapefruit, apricot creamy, brioche



SPARKLING WINE METHODS

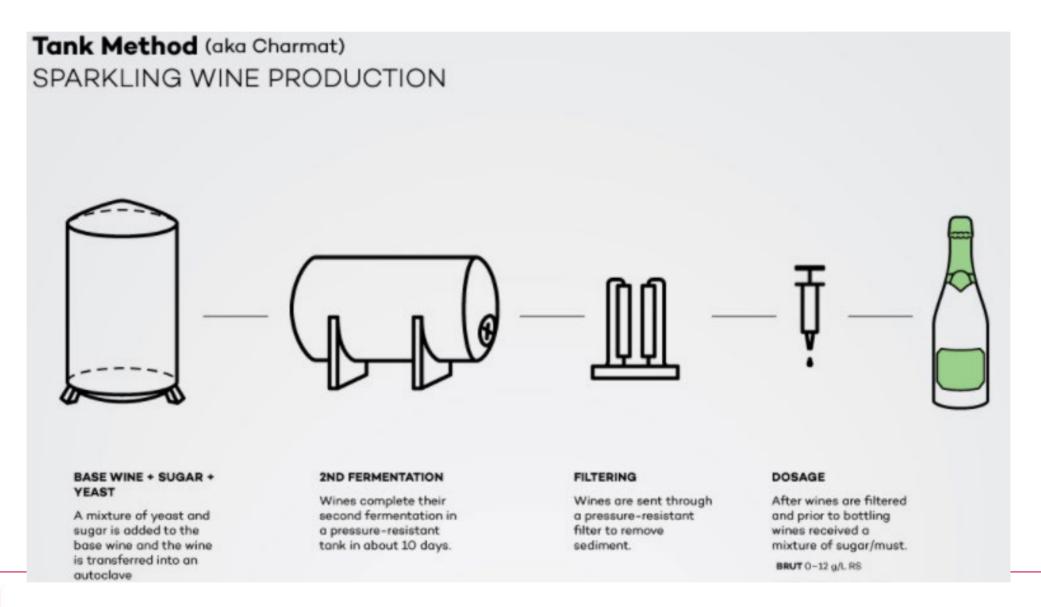
Traditional Method SPARKLING WINE PRODUCTION CUVÉE TIRAGE **AGING** RIDDLING / DISGORGING DOSAGE After wines complete Wines are bottled Wines age for a period Bottles are rotated so Some wine and the first fermentation. blended with a small of time on the lees that lees decend to the sugar/must (called

After wines complete the first fermentation, the winemaker creates a blend or "cuvée" with a selection of base wines. Wines are bottled blended with a small mixture of yeast and sugar/must to initiate the 2nd fermentation. This mixture is called the Liqueur de Tirage. Wines age for a period of time on the lees (dead yeast particles). Aging lasts from about 9 months to about 5 years (depending on quality level). Bottles are rotated so that lees decend to the neck of the bottle. Then the bottle necks are placed in a frozen bath and opened such that the frozen block of lees pops out. Some wine and sugar/must (called residual sugar-RS) is added back to to the bottle. This mixture is also called Liqueur d'Expedition

BRUT NATURE 0-3 g/L RS



SPARKLING WINE METHODS





Champagne Comparison (2020)

	Champagne Region	UK as a whole
No. of growers	16,200	770
Houses/wineries	360	165
Hectares under vine	33,787	2,738
Bottle production	231m	8.7m *
Yield kgs of grapes per ha	8,000 kg/ha	4,300 kg/ha

^{* 64%} sparkling, 36% still

https://www.champagne.fr/en/champagne-economy/key-market-statistics https://www.winegb.co.uk/wp-content/uploads/2021/09/WineGB-Industry-Press-Briefing-2021-final-002.pd

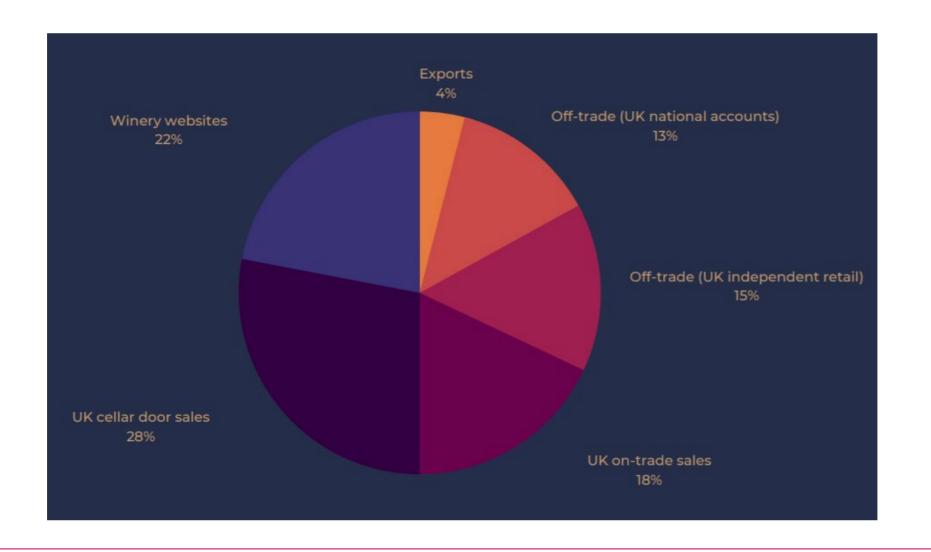


BIGGEST CONSIDERATIONS

- Site selection
- Choosing correct varieties for soil & weather conditions
- Up-front set-up costs (up to 7 years before selling wine)
- Storage (for traditional method sparkling particularly)
- Employment, including at harvest & other seasonal times of the year
- Lack of capacity within current wineries to expand their production volumes
- HMRC duty, alcohol licences, food safety, labelling, Brexit changes etc
- Brand awareness
- New brands/competition
- Routes to market
- On-site tourism to generate cashflow



ROUTES TO MARKET



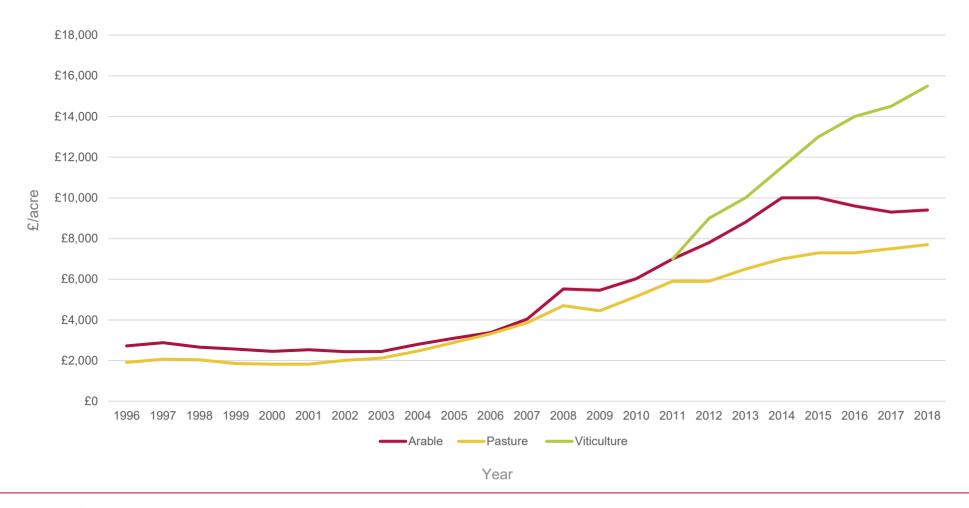


Where are we now?



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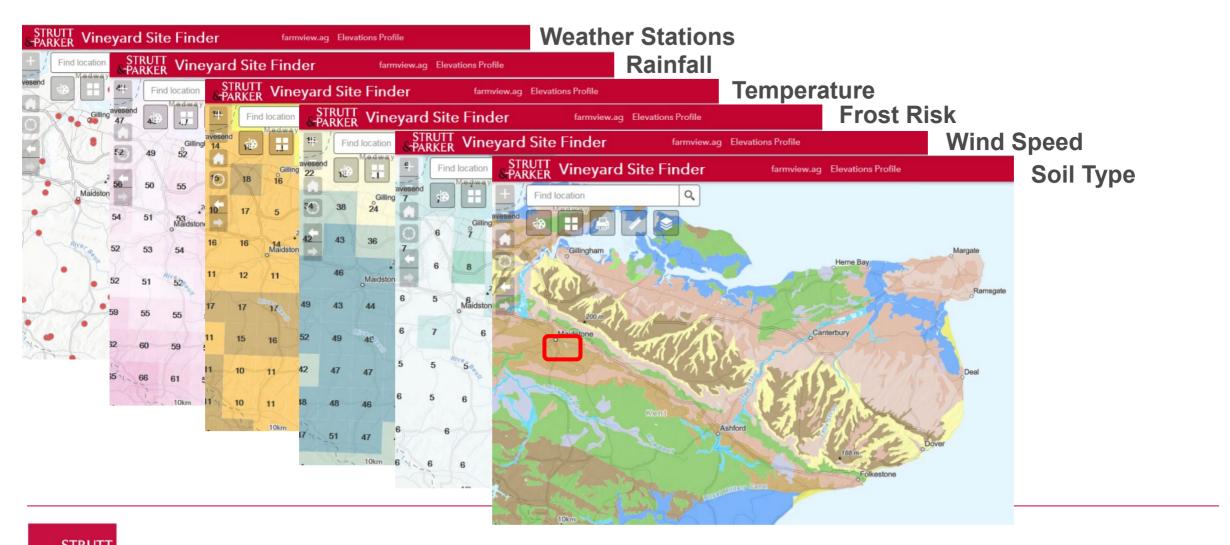
Current pricing and site selection criteria





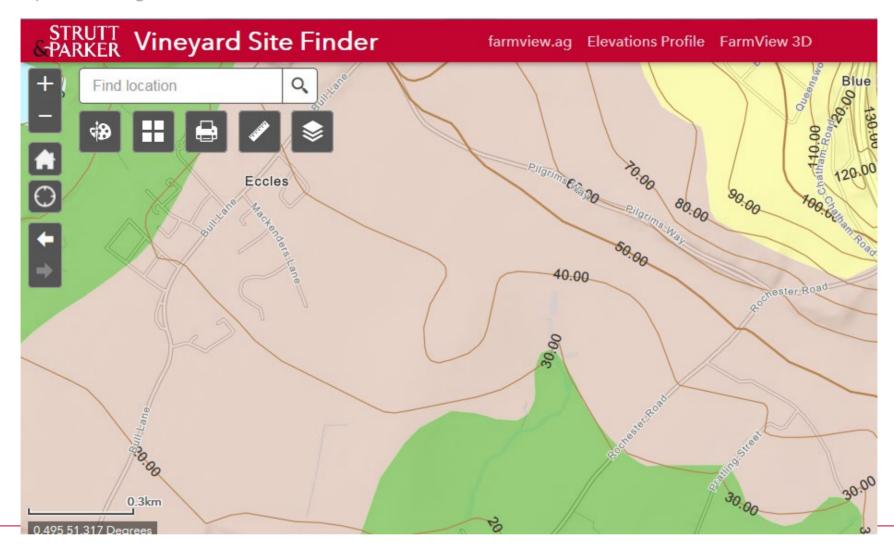
WHERE ARE WE NOW?

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Where Next?



TOURISM

- Visits to vineyards and wineries rose on average by 57% last year. This reflects the fact that cellar door sales now account for the highest percentage of volume sales.
- Domestic wine tourism has increased, with UK residents accounting for 92% of vineyard and winery visits last year.
- Due to travel disruption, the percentage of overseas visitors has fallen from 27% to 8%.

















WHERE NEXT?

Opportunities and Risks

Harlot: The inside story of England's most controversial new wine





PROTECTION OF HERO BRAND

English sparkling wine 'catch-all'





SUSTAINABILITY





