

April 12th Flintvinyard visit . Flintvinyard , South Norfolk , which started in 2015 and has gradually expanded to becoming the leading vinyard in East Anglia with awards from many of the leading wine writers in the press . They started with a production of 5000 bottles and are now up to around 250,000 after 10 years . The visit consisted of a lunch at their very popular resturant on the Sunday followed by the option of a tour of the winery and a tasting session. to follow. We assembled for lunch at 2pm in the very characterful surroundings of the Flint Barn resturant . Roast lunch with choice of chicken , pork or beef with ample vegetables and yorkshire pudding followed by either fruit crumble , chocolate fondant or gateaux. Flint vinyard wine was offered to accompany the lunch . Afterwards those who had opted for the tour of the winery and tasting followed Dan the tour leader into the winery . He gave us a comprehensive breakdown of how the grapes are turned into the various types of wine including Fume , Silex , Pinot Noir , Chardonnay , 3 different sparkling wines one of which is aged for several years . The equipment to make the wine is very complex and high tec such that it has become very scientific , concrete , wooden and stainless tanks are used and much blending goes on including using wine from previous years to blend with the recent harvest..

We then went to the tasting area near the wine shop to try 4 different wines produced , all very different . We had a much better idea at the end of this to decide which was our favourite and the chance to buy some in the shop. Lastly we lined up some of our Morgans in front of the Winery for a photo session .Everyone enjoyed themselves and even the weather was good with sunshine allowing us to have the tops down .

Steve and Angela Sykes