

HENNERS





Nestled next to the Pevensey Levels Nature Reserve and less than 5 miles from the sea in East Sussex, Henners Vineyard was established in the picturesque village of Herstmonceux in 2007. Planted with the three classic sparkling grape varieties, Chardonnay, Pinot Noir and Pinot Meunier, the vineyard is in one of the driest, sunniest pockets of England.

The vineyard benefits from a strong coastal influence, low elevation and rich, free draining clay soils making the site ideally suited for the production of quality sparkling and still wines. Sea breezes are key to our success, minimising frost risk, reducing disease pressure and bringing a crisp salinity to our wines.

Henners is a small team involved in every aspect of wine production, from grape to glass. Our focus is on site expression, quality, continuous improvement and challenging ourselves. 2018 saw the introduction of our first still wines and we continue to explore the potential of wine making in England, playing with varieties, clones, yeast, oak and ageing potential. We use the classic grape varieties and the traditional method of production, but we are looking to produce contemporary, elegant, refined wines which somehow reflect the sights, sounds and smells of the countryside that surrounds us.

We take a non-interventionist approach in the winery, made possible by the quality of the fruit. We have multiple vine clones and varieties planted to give us a broad pallet of wines for final blending and play with reserve wines and oak barrels to contribute character, depth, richness and layers to our wines. Our wines are fermented and bottled on site with our dedicated team responsible for every aspect of production.



THE TEAM:

COLLETTE O'LEARY
Estate Manager
Head Winemaker

Chair of WineGB SE winemaking committee.

SAM WILLIAMS
Assistant Winemaker

TOM WHITELEY
Commercial Manager

RICHARD MORRIS
Vineyard Assistant

BETH KILLELEA
Cellar Door Manager



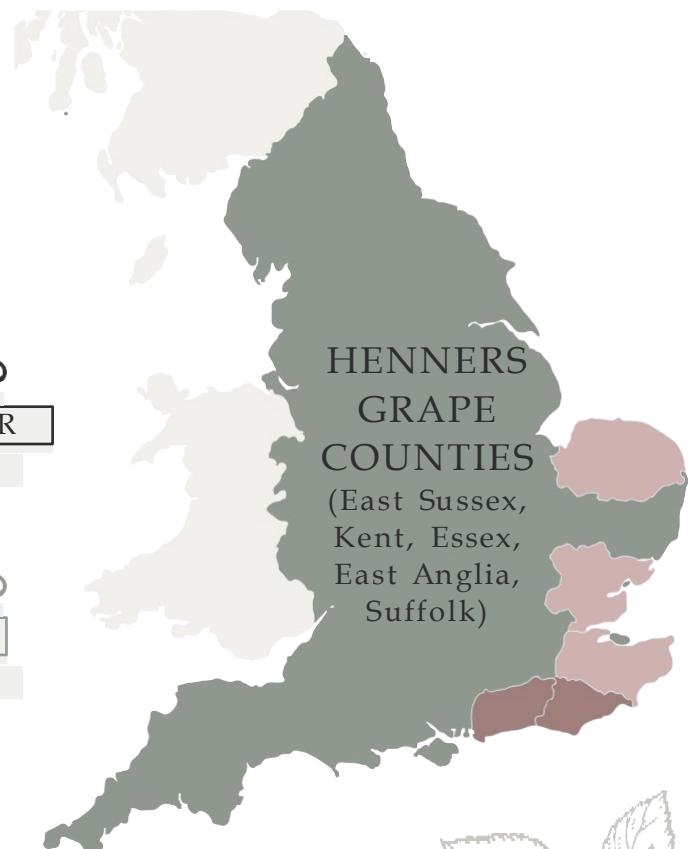
FOUNDER MEMBER OF SUSTAINABLE WINEGB

Our Team sit on the technical committees of both the vineyard & winery sustainability working groups.

HENNERS TIMELINE:



GRAPES WE WORK WITH:



OUR RANGE:

- FIZZ**
NV Brut, NV Rose, Vintage, Native Grace.
- STILL**
Gardner Street Classic, Gardner Street Rosé, Barrel Chardonnay.
- SPECIAL RELEASE**
Foxearle, VW Jubilee, Majestic definition Bacchus.



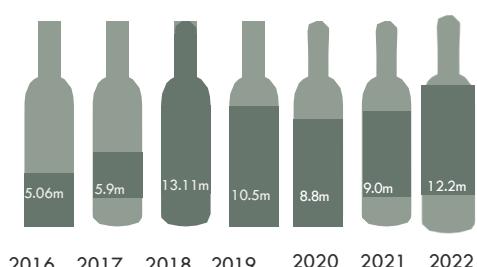
TOTAL ENGLISH WINE CATEGORY:

943 Vineyards
209 Wineries
68% Sparkling, 32% Still

Production in 2022

12.2m bottles

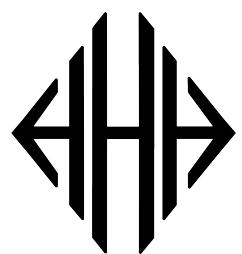
Production 2016 - 2022
Bottle equivalent





Henners estate is a founder member of Sustainable Wines of Great Britain (SWGB), an initiative established in 2020 with an aim to ensure sustainability is at the heart of the English and Welsh wine industry. SWGB's objectives are centred around the following goals...

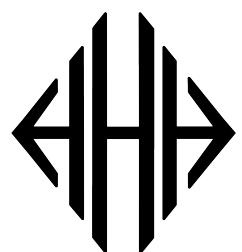
REDUCE <ul style="list-style-type: none">- The carbon footprint of both vineyards and wineries- The energy and water footprint of wine production- The environmental impact of wine packaging- The quantity of vineyard and winery waste sent to landfill	IMPROVE <ul style="list-style-type: none">- Winery design in order to reduce the environmental impact- The health of vineyard soils
CONSERVE <ul style="list-style-type: none">- The vineyard and surrounding environment in order to promote biodiversity	OPTIMISE <ul style="list-style-type: none">- Pesticide inputs, minimising their use- Vineyard canopy management and grape yields



HENNERS & SUSTAINABILITY - WINERY

Our winery is officially certified 'sustainable'. Below are the ongoing steps taken within the Winery to ensure we meet our sustainability commitments...

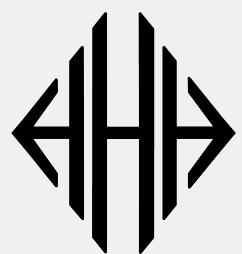
Initiative	Detail	Progress
Installed energy efficient lighting	As part of the winery expansion & modernisation project, all new light fittings were installed with energy efficient bulbs and existing winery bulbs replaced.	Achieved
Use of renewable energy suppliers	Henners have moved all of its electricity needs to a 100% renewable energy supplier.	Achieved
Reduce water footprint of wine production	We have upgraded our waste-water management system, installed water meters for monitoring, and significantly reduced water usage on our tank washing regime through upgrading our cleaning practices.	Ongoing
Greener travel for visitors	Electric car charging points have been installed on-site in order to encourage & enable greener transport. Bike racks also installed for visitors.	Achieved
Reduce winery waste sent to landfill	Recycle grape marc into cow feed for use by local farmers. We also recover the lees post-fermentation for re-use and waste reduction.	Ongoing
Reduce environmental impact of packaging	Moved to using lightweight bottles in 2020 as part of our goal to reduce environmental impacts of production & transportation.	Achieved
Energy use reduction	Plans to implement a co-fermentation with malo in order to reduce chiller usage during wine-making months for our 2023 vintage.	Planned
Active involvement in setting industry standards	Our winemaker (Collette O'Leary) sits on the working group of people actively running the SWGB scheme - setting rules, checking audits, & recruiting new members.	Ongoing



HENNERS & SUSTAINABILITY - VINEYARD

Our Vineyard is officially certified 'sustainable'. Below are the ongoing steps taken within our Vineyard to ensure we meet our sustainability commitments...

Initiative	Detail	Progress
Active Vineyard Technical Committee involvement	Our Vineyard Manager (Will Robinson) sits on the Vineyard Tech committee which meets quarterly to discuss & communicate industry best practices.	Achieved & Ongoing
Conserve vineyard & promote biodiversity	In 2022 we planted a wild-flower meadow in the middle of the Vineyard in order to provide a safe-haven for native insects and promote biodiversity.	Ongoing
Reduce water footprint of grape production	We have installed a rainwater harvesting tank which is used in vineyard operations and for tractor washdowns, eliminating the need to use water from the mains.	Achieved
Optimisation of pesticide inputs	Implementation of pheromone traps, bat boxes, and wild-flowers has increased our bio-diversity while eliminating the use of insecticides. Integrated pest-management programme includes effective under-vine management to minimise the need for sprays throughout the year.	Ongoing
Improve health of vineyard soils	Regular soil analysis allows us to tailor our nutrient spray programme to be more targeted & appropriate for the environment.	Ongoing
Optimisation of spray programme and reduction of water footprint	In 2022 we purchased a new sprayer in order to improve efficacy of our sprays through targeted directional nozzles. The effectiveness of its use is monitored using water sensitive paper across the vineyard (this changes colour as a warning if the spray is not as targeted as we would like).	Achieved
Bring partners on our journey	We are actively working with our partner growers to move them towards certified status across their sites through education and sharing of best practices. Our largest partner-grower achieved this status in 2022.	Ongoing



HENNERS BRUT NV

Produced using the classical method our Henners Brut NV is a blend of the three classic sparkling grape varieties, Chardonnay, Pinot Noir and Pinot Meunier, grown on both our own clay and neighbouring grower's chalk soils which complement each other in terms of generosity and finesse.

These components are blended each year with small proportions of reserve wine to bring additional depth and structure. Aged on lees for 3 years it is an elegant, refined wine with great balance and a delicious citrus and orchard fruit backbone.

Key Info

Vintage	Bottles Produced Per Year	ABV
NV	60,000	12%

Varieties	Features	Dosage
Chardonnay 40%, Pinot Noir 35%, Pinot Meunier 25%	Vegan Friendly	7g/L

Time on Lees	Acidity	pH
30 months	8g/L	3.02





HENNERS ROSE NV

Henners Rosé is produced solely from grapes grown on our outstanding estate in Herstmonceux, East Sussex.

We found the unique combination of warm well drained sandstone soils, a southerly aspect slope coupled with low altitude, three miles from the sea and at just 24m above sea level.

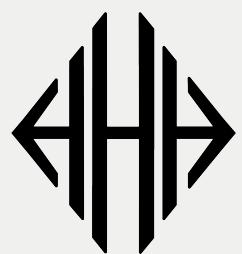
The result is perhaps the finest vineyard microclimate in the country.

Vine clones and varieties are fermented separately to allow a broad palette of wines for final blending. This wine will have spent a minimum of 18 months on lees at time of release, and a minimum of 5 months in cellar post-disgorgement to create a deliberately vibrant and fresh sparkling Rosé.

Key Info

Vintage	Bottles Produced Per Year	ABV
NV	6,000	12%
Varieties	Features	Total Sugar
Bacchus 75% Chardonnay 25%	Vegan Friendly, Sustainable	6.5g/l
Time on Lees	Acidity	pH
18 Months	7g/L	3.01





H EN N E R S V I N T A G E 2018

Our Vintage is crafted only in exceptional years. when we believe the concentration, ripeness and maturity of fruit will deliver an exceptional wine for extended ageing. 2018 was a truly brilliant vintage, most likely England's best ever. Thinking back to that Summer it was wonderfully warm and dry, leading to a perfect growing season that meant beautifully healthy grapes could be harvested with fantastic flavours, along with exceptional sugar and acid balance. Blended from 70% Chardonnay and 30% Pinot Noir, the Chardonnay delivers excellent structure and vibrancy, while the Pinot Noir brings body and depth to deliver great roundness on the palate. Our Vintage spends 4 years on lees before release.

Key Info

Vintage	Bottles Produced Per Year	ABV
2018	2,500	12%
Varie ties	Features	Dosage
Chardonnay 70%, Pinot Noir 30%,	Vegan Friendly	8g/L
Time on Lees	Acidity	PH
36 months	8g/L	3.02





HENNERS 2018 BLANC DE BLANCS

Produced only in exceptional vintages our Blanc de Blancs is a blend of 100% chardonnay. Aged on lees for a minimum of 36 months our Blanc de Blancs typifies the linear purity of this classic style. We select our finest lots of Chardonnay, ensuring that the wine has the fruit character, structure and elegance required for extended ageing.

Classic chardonnay notes of lemon, grapefruit and orange zest, combined with riper stone fruit characters, hints of tarte tatin and pastry combine to make this mouthwatering and elegant vintage Blanc de Blancs.

Key Info

Vintage	Bottles Produced Per Release	ABV
2018	5,000	12%
Varieties	Features	Dosage
Chardonnay 100%,	Vegan Friendly	7g/L
Time on Lees	Acidity	pH
36 months	7g/L	3.05





HENNERS CONTACTS

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