

Langmyre

V I N E R I

Newsletter 10 September 2020



What has happened since last time?

The work in the vineyard has continued during the summer. After the shoot selection, we have visited each vine several times. First with two passages of edge trimming, an operation that consists of cutting the top of the shoots, which not only prevents the vines from shading each other, but it also encourages grape ripening due to hormonal reactions after being cut.

After that, we went through the rows and removed leaves around each cluster of grapes to expose them to direct sunlight and thus speed up the ripening process and to reduce the risk of fungal diseases with faster drying time. The summer has been relatively cool and cloudy, which in combination with the frost in the spring has further slowed down the growth rate in the vineyard.

Despite the fact that this summer has been significantly cooler than the last two, we have also lacked precipitation this year, which was evident in August when the sun and heat made a come back and dried up the last moisture that was left in the soil. To help the smaller vines that have not yet been able to establish themselves properly from drying up, we carried out a grape thinning, where underdeveloped clusters are cut off and left on the ground as they can not be used for anything. It helps the vines to focus their last resources on roots and leaves rather than grapes. It was a tough decision and a heartbreaking process, but in our stage it is more important to have a prosperous vine than a harvested cluster. We will make up for the lost grapes during the many years we have ahead of us.



The tours we offered during the summer have been a success and we have received many more curious visitors than we could have dreamed of! It has been incredibly fun to show our vineyard to so many and we look forward to welcoming even more next year, as we will also arrange tours of the winery in Burgsvik.

The vineyard right now



The only thing left to do in the vineyard right now is to wait for the grapes to ripen, which is probably the most difficult task of them all after three years of waiting to finally be allowed to make wine. It is also difficult to keep our hands in the pockets, because we are not the only ones waiting for the grapes to ripen - the birds are also waiting to taste the grapes just in time for them to reach their full maturity. As in many other

wine regions, there is a significant bird threat also here in Sweden. Especially starlings gather in large flocks to feast on the ripe grapes before flying further south, so it is important to protect our fruit in this delicate phase.

The most common option is to tighten nets around the vines that physically protect the grapes from the birds. This is not only very labor-intensive but also a bad choice for the environment as it involves several tonnes of plastic nets which also have to be replaced rather frequently.

We have instead decided to adopt a new technology that consists of a large laser that protects the vine, Skywalker-style. Sort of... The laser generates a laser beam that follows a pattern adapted to the needs of our vineyard. This laser beam is perceived by birds as a physical object that moves quickly around the vineyard and thus scares them away.

We are not far from the harvest now, the grapes ripen every day and things are moving fast in the vineyard. We will probably focus on white and rosé wines this year, in addition we will do some tests of sparkling. But we also have a couple of hundred kilos of Merlot Kanthus that ripens with the speed of light and already has a wonderful blue color, so now we are starting to get the urge to make a barrel-aged red wine. It will be an exciting autumn...

Because this year's harvest is smaller than we originally planned, due to the drought, we will not be able to produce as many bottles as we thought. It is not until the grapes pass through the winery's doors and become wine that we know exactly how many liters we can make, but we think we can end up with about 1000 bottles.

How these bottles will be sold is not yet decided, but we will of course share it in a future newsletter.

Attention around Långmyre Vineri and Swedish wine



The appreciated trend "stay-cation" has continued to be popular to write about and we are mentioned in a few more guides of places and vineyards to visit in Sweden. Among other things in the White Guide - "20 Swedish vineyards to visit this summer". You can read the guide here: <https://whiteguide.com/se/sv/news/2709>

We have also been described in the magazine Gourmet in the article "Swedish wine - a national matter" by Carina Olofsson Gavelin.

Best wine right now!

Rålund

Idunn Norrsjö Wine & Co. Norsjö, Sweden. Systembolaget artnr 33353

In a blind tasting, you might think it's a Gamay or Pinot Noir from the New World. In reality, it is an incredibly good wine made from blueberries picked in the northern forests of Sweden and can fool any sommelier.

A dry, elegant fruit wine that is nice to drink chilled, and which also does not contain histamines that can cause migraines for some.



Until next time!

CIAO

www.langmyrevineri.com