

Langmyre

V I N E R I

Newsletter 9 July 2020



What has happened since last time?

Like last year, April started with warm temperatures and sunny days. This, in combination with our shelters around each plant, led to a very early **budbreak**. On certain days we measured just below 30 ° C inside the shelter, which of course started the process properly. As we wrote earlier, spring is by far the most risky season for farmers. In Gotland, and especially down in the Sudret, we rarely have clouds, which leads to high day temperatures but starry and cold nights with minus degrees. The season was milder for us than 2019, but despite this, we suffered relatively general frost damage during the last night of the frost season between 13th and 14th May.

The vines are older and better established now and unlike last year there are plenty of resources available and we will go more or less undamaged from it all, but we have lost about 2 weeks of precious growing time.



Frost is a threat to all vineyards around the world and is something we will need to deal with in the future, but it is worth remembering that frost does not take the life of a vine but in the worst case it robs the harvest. We will reap fruit this year as planned, exactly how much it will be we only know when it arrived at the winery in Burgsvik.

The picture shows a vine with frost-damaged shoots (the brown leaves) and a new, healthy shoot with fruit on top.

**DROP IN TOURS
SUMMER 2020**

WEDNESDAYS 16:00-17:00 SATURDAYS 11:00-12:00
Between July 1st & August 9th

150 SEK per person, children under 12 join for free.
The tours are held in Swedish, English or Italian.
Contact us to book a private tour. Read more on
www.langmyrevineri.com

On June 13th, the government of Sweden release the restrictions for domestic travel, and we were of course happy to finally be able to plan for visits in the vineyard! Between July 1st and August 9th we will be hosting drop in-tours twice a week and hope to see many passing by going to and returning from the beach. We already had our first two tours and welcomed a few curious visitors.

The vineyard right now

Since the frost in mid-May we have had relatively sunny weather and finally some rain after two months of waiting. This has provided good conditions for the new shoots to grow and we have just finished **shot selecting** the vines. The work is quite laborious and we have worked seven days a week to get through the whole field before we get too far into the season. The shoot selection this year consists choosing the shoots with the most fruit and the two shoots that will act as binding material next season (more on that later, but for those of you who want to read in advance we will use the binding technique *Single Guyot*). So for each plant we must not only consider the harvest of the year, but also think more than a year ahead and create the right conditions for that future fruit. Difficult to say the least.

About 10 days ago, the fruit began to flower on the first plants, and more and more clusters join each day. From **flowering** to harvest, it usually takes 100 days. The countdown has started!

Since we planted the vineyard in 2018, we have had unwelcome visits by deer and hares which admittedly, have been few, but nevertheless the hungrier among the vines. A trick among the neighbouring farmers around here has long been to surround their vegetable garden with an electric wire to keep the little rabbits away, so last fall we set up electric wire at five different heights around the entire vineyard. Vines must look awfully



yummy because all animals in the area quickly figured out how to get past the wires. During the mild winter that has just been, the small rabbits in particular have increased dramatically in our immediate surroundings and they leave large holes where they dig their aisles and pots. Our shelters keep the rabbits from the grapevines, but as soon as a shelter is left open, they arrive and eat the new shoots. In recent weeks, we have therefore made a slightly larger investment and tightened up a reinforced **lamb net** around the vineyard, in addition to the electric wires that we kept in place. It stops rabbits, hares and with the electric wire even deer. So far it has proven very effective and we can finally sleep well at night when the deers are heard barking outside.

For those of you who read the last newsletter and waited with excitement for whether the small white flowers that appeared in connection with bud break like they did in 2019, we can announce that it coincided this year too! Of course, it was quickly logged in our vineyard diary.

Attention around Långmyre Vineri

During the spring, we have been contacted by a number of journalists who made articles on Swedish destinations, Swedish wine and if and how we were affected by the Corona pandemic. In the latest issue of **Allt om Vin** (no. 7, 2020) we were involved in no less than two different articles.

A 10-page guide to Sweden's wineries, beer breweries and distilleries and a guide to Swedish destinations with links to Italy. Unfortunately, the magazine is only delivered to subscribers. Of course, we are very happy to be involved, even though we cannot yet offer our own product. Unfortunately, in one guide we got the wrong name, but the website is right and that's what counts.



12 FAVORITER MED ITALIEN I FOKUS

- LÅNGMYRA VINGÅRD** på Gotland erbjuder provningar och visningar bara man ringer innan.
Mer info: langmyrevineri.com
- HÄRLIG ITALIENS PIZZA I VISBY** som bakas i vedugn.
Mer info: millelire.se
- Pizza från Neapel på LILLA NAPOLI, FALKENBERG.**
Mer info: lillanapoli.se
- Härlig italiensk känsla hos VIA NAPOLI I MALMÖ**
Mer info: vianapoli.se
- God pizza "al taglio" hos THE ITALIAN COUSINS I STOCKHOLM.**
Mer info: theitaliancousins.se
- Härlig pasta och toskanska rätter och viner på TERRENO DELI PÅ THE WINERY HOTEL I SOLNA.**
Mer info: thewineryhotel.com
- Gå kurser, köp italienska delikatesser eller ät italiensk mat på EATALY I STOCKHOLM**
Mer info: eataly.se
- Härlig espresso på BAR SOSTA I STOCKHOLM.**
Mer info: sosta.se
- Underbar hemgjord pasta hos IBOLOGNESI I BODEN**
Mer info: ibolognesi.se
- Pasta lika god som i Roma kan man äta på nyöppnade IL PAESANO I UPPSALA** som också gör napolitansk pizza.
Mer info: paesanoitaliano.se
- Elegant och genuint på LA CUCINA ITALIANA I GÖTEBORG**
Mer info: lacucinaitaliana.nu
- En matupplevelse så det står härliga till får man på TRATTORIA LA STREGA I GÖTEBORG.**
Mer info: trattorialastrega.se

When travel habits change and we are forced to turn our eyes on our own country's travel alternatives, Swedish wineries really have an opportunity to reach out to even more curious ones, an opportunity we will take advantage of and that we hope can live on in Swedish travel habits in the future too!

Best wine right now!

Ran 2.0

Vingården i Klagshamn. Österlen, Sweden. Systembolaget artnr 99202

A full bodied, oaked white wine from the Solaris grape. A success from Vingården i Klagshamn.

The year 2018 was hot and dry, which gives sweet grapes and subsequently high alcohol. Share a bottle with others and don't forget the water ...

Until next time!

CIAO

www.langmyrevineri.com

