

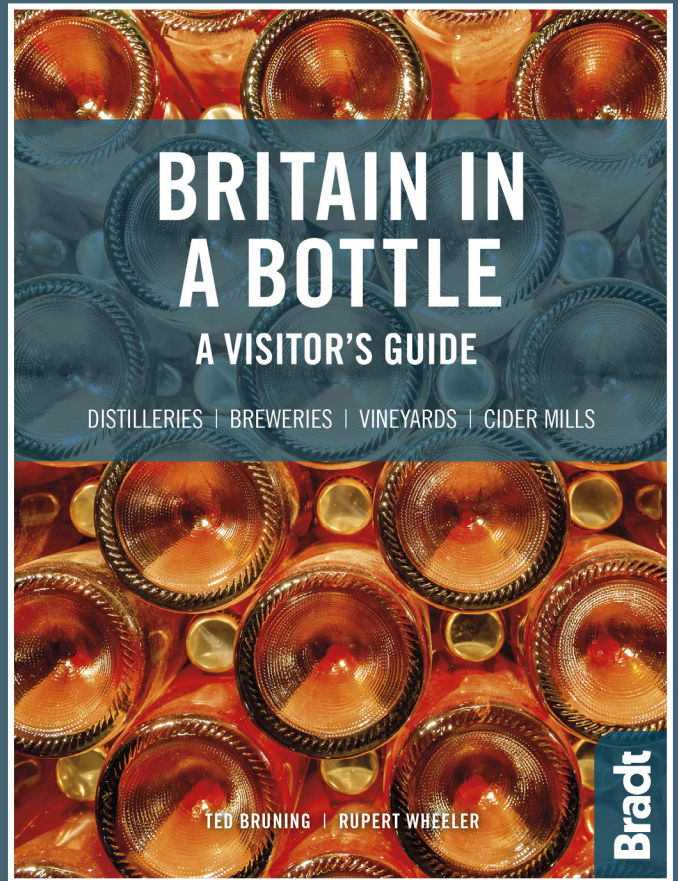
# BRITAIN IN A BOTTLE

## A VISITOR'S GUIDE TO THE BREWERIES, CIDER MILLS, DISTILLERIES AND VINEYARDS OF GREAT BRITAIN

The latest in the bestselling 'Bradt on Britain' series is a unique, comprehensive and colourful guide to over 340 breweries, cider mills, vineyards and distilleries which open their doors to visitors.

### KEY SALES POINTS

- 1.9 million people visited Scottish distilleries in 2017, up over 11% on the previous year
- With a record grape harvest in UK 2018, English wine has well and truly arrived. English Wine Week is held every year in May and last year over 150 vineyards took part.
- Expert authors: Ted Bruning previously of the Good Beer Guide, and Rupert Wheeler, ex-Managing Editor of Whisky Magazine
- Easy-to-use guide, with clear maps
- Each entry includes descriptions, contact details and opening times



DISTILLERIES | BREWERIES | VINEYARDS | CIDER MILLS

TED BRUNING | RUPERT WHEELER

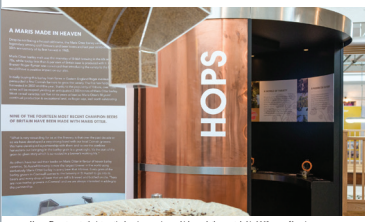
Bradt

#### BRITAIN IN A BOTTLE: ENGLAND

### ST AUSTELL

MORE DR WHO THAN POLDARK: CORNWALL'S BIGGEST BREWERY IS A PRODUCT OF INDUSTRY, NOT SMUGGLING.

63 Fievarthian Rd, St Austell PL25 4BY • 01726 66022 • [stastellbrewery.co.uk](http://stastellbrewery.co.uk) | Jan-Dec 09.00-17.30 daily



Above: The entrance to the interactive brewing experience which reveals the secrets behind 160 years of brewing

St Austell may be one of Cornwall's biggest towns, but it's certainly not one of its prettiest, nor one of its more historic. The rather fine parish church is 15th century, but as far as medieval landmarks goes, that's it. St Austell didn't even have a market

Standing some miles inland, it has none of the fishing and smuggling heritage of more favoured Cornish towns. Don't be put off, though: there's plenty of chocolate-bone or perhaps fudge-in St Austell's little port a few miles off, Charlestown.

quaintness and was a favourite location for Poldark, and the Eden Project is only two miles away.

But St Austell itself gets its rather dour character from its industrial past. Its growth nearby was one of the region's biggest in miles from the mid 18th century to modern times, and vast china clay deposits here gave the town a name and generous source of prosperity in the 19th century. The industry's characteristic conical spoil-heaps, the so-called Cornish Alps, are still a feature of the district and have also had their moments of TV fame in the black-and-white 1960s, worked-out Cornish clays regularly stood in for alien planets in Dr Who.

The brewery owes its fortune to St Austell's Victorian boom years. It goes back to 1851 when local farmer Walter Hicks founded a maltings, which is a familiar enough story in mid 19th century the rail network was still evolving, and for growing towns it made more sense to supply local brewers with local malt than to haul it from distant parts. And perhaps it's the founder's background as a maffisher that has influenced the character of the house beers. The best-known, Tribute, Proper Job, and R50, describe themselves perfectly fairly as gale ales, but there's a warming maltness to them that evokes hard-working labourers and their need for calories. Even among the more recent and craft-influenced additions to the range there are many delights – Ruby Jack red ale and Mena Dhu Cornish stout.

In 1863 Hicks – again, like many others in his situation – took the next step and bought a pub

there wasn't much competition he did well and in 1867 bought the London Inn on Market Street, which he replaced with an impressive four-storey steam brewery whose shell, Tegonnysey House, you can still see today.

Hicks' sons grew out of his new home. The town's continuing growth and the lack of competition necessitated the construction of today's much bigger brewery in 1893. It's a classic tower brewery of the sort that was springing up all over the country: water and malt were pumped and heated by steam power up to the top, and each step in the brewing process took place on a successively lower floor. You might think, as you approach its rather stony grey stone bulk, that it's a little forbidding, but you couldn't be more wrong. St Austell was an early adopter of the idea of welcoming its customers in to see and hear the story behind what they were drinking and today there is an absorbing visitor centre including a shop, the welcoming Hicks bar and restaurant, and interactive brewing exhibition, and there are three grades of brewery tour you can book – each one including a complimentary Cornish pasty.

**GRAPE VARIETIES PLANTED** Principally cold-climate varieties including Bacchus, Ortega, Rachesteinier and Rondó, also Pinot Noir and Chardonnay. **WINES** Range of up to 19 including seven still white wines, two dessert wines, a rosé, three red wines, and seven bottle-fermented sparkling white wines.

#### CORNWALL AND DEVON



Above: *miss lauren, aliquam eget sodalesque et, venenatis eu. Ametiam dictum et ligula*

### WHAT'S BREWING? THE INSIDE WORKINGS OF THE MASH TUN

60 per cent of adult Britons enjoy a beer from time to time. It's surprising how little they know about it. It's an everyday commodity you take for granted, really, like tea, or Spam; and to enquire too deeply into something so common-or-garden can make you look a little odd – obsessive, even, if taken to extremes. The probability, therefore, is that as you venture forth upon your first ever brewery tour you'll be the

process of saccharifying their insoluble starches by its meant to do. Let us enlighten you, therefore; and as the tour guide explains what everything is and what happens inside it (because most things in breweries are, at heart, just giant buckets), you may allow yourself a smirk. Because you already know.

First, an outline of what's going to happen. Grains of barley, having been persuaded to start the process of saccharifying their insoluble starches by

the newly-formed lactose. The water must not be boiling, or the diastatic enzyme that completes the conversion will not function. The resulting malt-rich syrup will then be boiled with the dried flowers of *Humulus lupulus* and dosed with Saccharomyces cerevisiae or any similar fungus. This will first reproduce rapidly, producing a thick, dark foam, and will then start expelling the sugars in the syrup, producing equal volumes of CO2 and ethanol.

### "MOST THINGS IN BREWERIES, ARE AT HEART, JUST GIANT BUCKETS"

Once this fungus (also called yeast) has pitched the mash tun, and is ready just a giant potting pot with an electric stirrer installed to stop all that floury malt forming great sticky clumps. After a couple of hours the sweet syrup or wort might as well get to know the jargon: it's steamed off into a big copper cauldron, and the remaining malt is sprayed with more hot water to extract the last of the maltose.

This is called sparging from the Latin *aspergere*, to sprinkle. In the cauldron or copper it's all brought to a nice rolling boil, and to the hops. Wonderful!

#### WHAT'S BREWING?

the bitter-tasting antibacterial tannins that help protect the beer from hungry microbes, and the various terpenes that create the beer's aroma and flavor. After a good long boil the hopped wort will be sieved into a bucket called a hop back into the fermenting vessel, which is pretty much the last of the buckets and the most amusing to watch. A tip here to save the novice from the old hands: if the fermenter is an open one, or if it has a hatch open, DO NOT lean over it and breathe deeply of its heady vapours. You'll not smell of beer: in fact it will burn your eyes, mouth and nose most unpleasantly. Carbon dioxide really hurts!

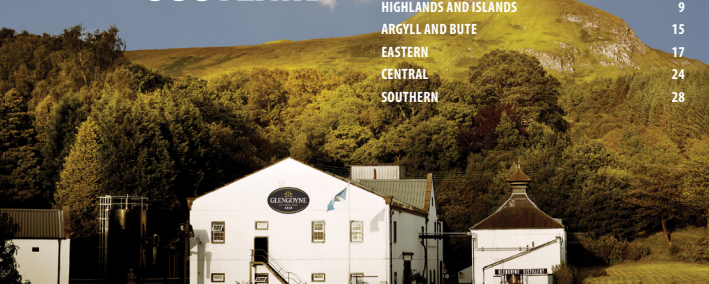
Oh – and don't keep your glasses in, either."



CORNWALL & DEVON: DENBIES WINE ESTATE

#### BRITAIN IN A BOTTLE

## PART THREE SCOTLAND



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### DENBIES WINE ESTATE

BRITAIN'S LARGEST VINEYARD SET WITHIN 200 ACRES OF WOOLLAND

London Rd, Dorking RH5 6AA • 01306 876616 • [denbies.co.uk](http://denbies.co.uk) | Apr-Oct 09.30-17.30 daily, Nov-Mar 09.00-17.00 daily (closed Christmas Day, Boxing Day, New Year's Day). Book online



Above: *miss lauren, aliquam eget sodalesque et, venenatis eu. Ametiam dictum et ligula*

Denbies Wine Estate on the edge of Dorking is a place of superlatives. It wasn't among the pioneers of the English wine revival: the first vines were planted only in 1966 by which time there were more than 300 working vineyards in England and Wales. But it must be one of the most beautiful

ambitions: that first planting totalled 30 acres, which was ten times more than a lot of established operations. And now it's far and away the largest, with 260 acres of vines on the estate's total of 627 acres.

as well. Set in the dramatic landscape of the Surrey Hills, classified as an area of Outstanding Natural Beauty, the Denbies Estate includes 200 acres of woodland criss-crossed by seven miles of public footpaths. The vineyards are set on south-facing chalky slopes enjoying pretty much the same aspect, soil, and climate as their opposite numbers in the Champagne region of France.

### "THE GREAT VISITOR CENTRE, BUILT FROM SCRATCH AT A COST OF £2.5 MILLION AND REMINISCENT OF CUBITT'S DEMOLISHED PALACE"

Denbies takes its name from the 100-room Italianate mansion designed and built in 1854 by the great developer Thomas Cubitt, but demolished a century later after successive rounds of death duties reduced the 6,000-acre estate to its present dimensions. What the visitor sees is entirely modern and a testament to the vision of the wine-estate's founder, water treatment entrepreneur Keith White, who from the moment he bought it in 1984 understood that a place like this has to be shared.

The great visitor centre, built from scratch at a cost of £2.5 million and reminiscent of Cubitt's demolished palace, demonstrates just how serious he was about sharing. The centre is the base for tours both of the built and of the vineyard, opened in 1993. Built around two courtyards, the centre's star attraction is the third-floor Gallery Restaurant with its sweeping views over the hills. There's a second restaurant, the Conservatory, occupying one of the

courtyards, but that's just the beginning. There's a wine and gift shop, of course, but also a farm shop because much of the estate is still run as a working farm and because there are dozens of artisan food producers in the surrounding area whose produce deserves such a grand showcase. There's even a microbrewery on the site. Surrey Hills Brewery occupies a building just behind the visitor centre and invites visitors to poke your head round the door.

As well as things to see there are things to do and places to be there. In the Pavilion a favourite venue locally for weddings and there are six indoor functions/meeting rooms catering for parties of 175 guests to just 60. Other attractions include a gallery and exhibition spaces used by local artists and events as diverse as wedding fairs, food fairs, and the Denbies Bachto Marathon. It almost takes you back to the mid 18th century when the estate belonged to London impresario Jonathan Tyers, owner of the Spring Gardens in Piccadilly where every (legal) pleasure was on offer. Oh yes – they make wine here too, including sparkling wines that regularly beat Champagne in international tastings and competitions."

**GRAPE VARIETIES PLANTED** Principally cold-climate varieties including Bacchus, Ortega, Rachesteinier and Rondó, also Pinot Noir and Chardonnay. **WINES** Range of up to 19 including seven still white wines, two dessert wines, a rosé, three red wines, and seven bottle-fermented sparkling white wines.

Britain in a Bottle by Ted Bruning and Rupert Wheeler

9781784775919 | £16.99 | 21st April 2020 | 134 x 178mm | 384pp, full colour throughout

# FROM THE AUTHORS

The more you know about your favourite tippie, the more pleasure it gives you. When tasting fine malt whisky you can savour it more if you've been to the distillery where it was made – if you've run the raw barley through your fingers, watched it being mashed and brewed to produce the wash, seen the wash undergoing its first and second distillations in gleaming copper stills, and paused for reflection in the great halls of oak barrels where it ages and mellows over ten, twelve, or even twenty years.

The same is true whatever your drink of choice, and in recent years many distilleries - whisky or gin - breweries, vineyards and cidemills have started throwing open their doors to the serious connoisseur and the merely curious alike, to share their secrets with the public and to enhance our appreciation of their fine products. Wherever you go in Britain, you're never far from a working brewery, distillery, vineyard or cidemill that would welcome your visit and is often equipped with a visitor centre, shop, and restaurant to complement the tour.

In this book we've tried, for the first time, to put together a compendium of all such destinations to make them easy for you to find while touring the district. We have prioritised those places which are normally open during the holiday season without the need for advance booking, have a visitor centre and shop, and are family friendly. The book is arranged by country so that wherever your holiday takes you, you'll be able to check quickly and easily the attractions near your campsite, B&B, holiday cottage or hotel and make your plans for the day accordingly. And each listing comes with a brief description so you'll know what to expect.

Among the fascinating places we've uncovered are:

- **Bateman's Brewery, Skegness** – with a visitor centre located in an old windmill.
- **Theakston's and Black Sheep, Masham** – breweries owned by warring factions of the same family who glower at each other across a picturesque village green.
- **Elgoods, Wisbech** – a brewery heiress married the heir to the Sutton seeds fortune, and now the beautiful gardens of their old family home are open to the public.
- **St Peter's, Diss** – with a restaurant and Visitor's Centre located in a moated Tudor farmhouse kitted out with Gothic windows plundered from a nearby priory.
- **Summerhall/Pickerings Gin, Edinburgh** – located in the operating theatre of a former animal hospital, where the gin is piped to a pub in same complex.



We hope you enjoy exploring – and tasting. Cheers!

Ted Bruning and Rupert Wheeler, authors



**TED BRUNING** is a journalist and author who has managed *The Good Beer Guide* and written the highly successful *London by Pub*, a book of historic pub trails that was featured on TV. As well as writing extensively about the drinks trade, he imports bottled beers from microbreweries in Northern France and leads buying expeditions for other importers across France and Belgium.

**RUPERT WHEELER** is an author, publisher and book packager who has worked on various drinks-related books, including *The Microbrewers' Handbook* and *The Wine Producer's Handbook*. He is a former Managing Editor of *Whisky Magazine* and judge in the World Whiskies Awards. He now lives in Orkney where he works part-time as a tour guide at the Highland Park distillery.

## PREVIOUSLY IN 'BRADT ON BRITAIN'...



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