



The Horticultural Club May Visit

Wyken Hall Gardens and Vineyard

Wyken Road, Bury St Edmunds, Suffolk, IP31 2DW

"THE GARDEN AT WYKEN
IS INGENIOUSLY
DESIGNED:
A SERIES OF OLD-STYLE
GARDENS TO
COMPLEMENT THE
ELIZABETHAN HOUSE.
STYLISH AND WELL
MAINTAINED, THIS IS ONE
OF THE BEST MODERN
PRIVATE GARDENS IN THE
COUNTRY."

THE RHS GARDEN GUIDE

A GARDEN FULL OF YEAR-ROUND INTEREST

From spring, drifts of narcissi and fritillaria fill the meadows and bulbs, stems and hellebores add colour in the winter garden. Tulips then follow in pots and borders along with blossom in the orchard. From mid June the rose garden reaches its peak of blooms and perfume along with many companion plants including delphiniums and geraniums. The east terrace holds interest throughout the year with the herb and knot gardens and borders. From July onwards the Red Hot borders start to put on a dazzling mix of colours with dahlias, heleniums, tithonia and zinnias lasting into autumn.

THE VINEYARD

Planted in 1988 on a south facing slope, with some 12,000 vines on seven acres. The vines, trained in the Scott Henry style, thrive on the sandy loam over chalk. On average we produce some 12,000 bottles a year, and these are all sold through our Shop, Bull Pen and Restaurant. You are free to walk to the vineyard from the Leaping Hare over our Home Meadow and through a most beautiful ancient woodland.



In their own words: "Wyken Vineyards is a lively and creative community situated in the beautiful Suffolk countryside. With a restaurant and country store, developed in a converted Medieval barn.

With a focus on sustainability, much of the meat such as venison, hogget, pork and game are reared on the estate, and salads and vegetables are grown in the kitchen garden. Most of our electricity comes from our own solar panels, and all the heating is supplied by firewood from rotational coppice in our ancient woodlands. We were the first vineyard restaurant in the UK and produce award-winning wines served in our restaurant.

Our vision is to tell the story between Suffolk farm, English vineyard, garden and plate. We have won multiple awards including Best Restaurant in Suffolk in 2016 and 2020. We have held a Michelin Bib Gourmand for 22 years and for the past two years won a Michelin Green Initiative Award. Our much loved, Suffolk destination offers something for everyone including: a restaurant, lifestyle shop selling our wines, sourdough pizza café, magnificent Royal Horticultural Society garden and weekly Farmer's Market"

Wickham Bishops Horticultural Club Visit

We will be joined by our friends in the Beacon Wine Circle for this exciting day in Suffolk

We leave from the Village Hall at 10am in our own cars - sharing encouraged. We have a minibus on standby if sufficient numbers would prefer that. It takes around 1hr 20mins to get there.

We will visit the formal areas first, taking an hour (or more) to enjoy the celebrated gardens.

There are a number of options for lunch, we can book people into the restaurant, you can bring your own or visit the Outside Moonshine Café serving Sandwiches, Croque Monsieur and Pizza.

The Vineyard visit will start at 2pm, this will consist of a tour and tasting and lasts about 1 and 1/2 hours. We will then return to Wickham Bishops. Those who do not wish to join the vineyard tour can of course continue to look round the estate, shop and gardens.

Garden entrance is £5

Vineyard tour with tasting is £25

Minibus is £25, if we fill a 16 seater or £21 if we fill a 22 seater.

We would be thrilled if you could join us for this great day out.

To book, please contact either Wendy Wallace or Peter Bates. If you wish to come on the minibus you need to pay a deposit of £10 (for the minibus only) by **5th May at the latest,** so we can secure the transport.

Other costs are payable on the day.

Wendy Wallace: wendydwallace146@gmail.com or 893360 or 07796 950856

Peter Bates: HortiClub@outlook.com or 01621 334541