

# The Terroirs



# Project

Winter-Spring 2025

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# ITALY

## Sicily

Made in cooperation with the Vesco family who took over the estate in the late 1990s and have since revolutionised the viticultural practices.

**Ciello BIANCO**  
Terre Siciliane I G P  
100% **Catarratto**  
vendemmiato  
nella P R I M A  
d e c a d e d i  
S E T T E M B R E

Ciello **Catarratto**  
TERRE SICILIANE Indicazione Geografica Protetta  
Bottled by TROVATI for Soranno S.r.l.  
Alcamo (TP), in Marsala (TP) / Italy 750ml e  
PRODUCT OF ITALY 12% vol.

**Name of Wine:** Ciello/Tule Bianco IGP

**Location:** Alcamo, Sicily

**Grape Blend:** 100% Catarratto

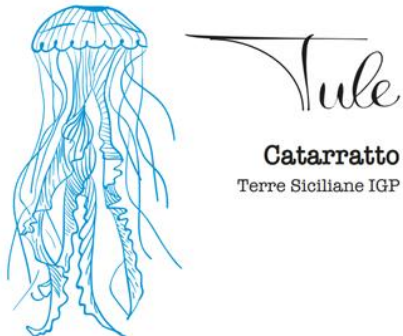
**Allergens:** Sulphites only

- Grapes are manually harvested and gently pressed.
- Inoculated fermentation with neutral selected yeast in stainless steel vats for 15 to 20 days
- Malolactic fermentation naturally occurred.
- Aged in stainless steel vat for 6 months
- No filtration.
- No fining.

Almost chalky and opaque, this unfiltered Catarratto has a wonderful nose of white grape juice, with notes of pink grapefruit and apple on the palate, and a slight spiciness from the lees.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



**Ciello ROSSO**  
Sicilia D O P  
100% **Nero d'avola**  
vendemmiato  
nella P R I M A  
d e c a d e d i  
S E T T E M B R E

Ciello **Nero d'avola**  
SICILIA Denominazione di Origine Protetta  
Bottled by TROVATI for Soranno S.r.l.  
Alcamo (TP), in Marsala (TP) / Italy 750ml e  
PRODUCT OF ITALY 12,5% vol.

**Name of Wine:** Ciello/Tule Rosso DOP

**Location:** Alcamo, Sicily

**Grape Blend:** 100% Nero D'Avola

**Allergens:** Sulphites only

- Grapes are manually harvested and destemmed
- Inoculate fermentation with neutral selected yeast in stainless steel 8 to 10 days.
- Malolactic fermentation naturally occurred.
- Aged in stainless steel vat.
- No filtration.
- No fining.

Classic Nero d'Avola flavours of dark, almost roasted fruits – think black cherries and red and dark plums. There's some liquorice and then the finish hints at coffee and bitter cocoa.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



## Sicily continued



**Name of Wine:** Maremosso Catarratto

**Location:** Alcamo, Sicily

**Grape Blend:** 100% Catarratto

**Allergens:** N/A

- 3 days skin maceration
- No filtration
- No fining
- No added sulphur

Rich and full, crammed with pear skin & orange rind, fragrant wild herbs and ginger, but thoroughly approachable and downright easy drinking.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



**Name of Wine:** Maremosso Nero D'Avola

**Location:** Alcamo, Sicily

**Grape Blend:** 100% Nero D'Avola

**Allergens:** N/A

- Manual harvest
- 60% of grapes destemmed, the rest kept whole-bunch
- Short, week-long maceration
- Aged in stainless steel
- No filtration
- No fining
- No added sulphur

A full bodied, ripe and juicy red from the sun-drenched Italian island of Sicily. Packed with ripe black cherry fruit and hints of pepper, this supple wine is unoaked and has deliciously refreshing acidity.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**

## Molise

Made with Fattoria di Vaira, a 500Ha Biodynamic farm on which shepherds, farmers, cheese makers & vigneroni work in harmony to create a wonderful, symbiotic environment where animals, fruit trees, cereal crops and 40ha of vines intermingle.

**Name of Wine:** "Vincenzo" Molise Bianco

**Location:** Molise, Italy

**Grape Blend:** Trebbiano & Falanghina

- Manually harvested in small boxes
- 50% destemmed in press, 50% whole bunch with 5 days maceration.
- Ambient ferment in stainless steel with indigenous yeasts •
- Maturation in stainless steel tank
- No filtration, no fining

A dry yet aromatic wine, golden colour, with white flowers, apricot and peach.

**Biodynamic certified**

**Suitable for vegetarians and vegans**



**Name of Wine:** "Vincenzo" Molise Rosso

**Location:** Molise, Italy

**Grape Blend:** Montepulciano, Merlot & Cabernet Sauvignon

- Manually harvested
- 75% destemmed in press, 25% whole bunch with 7 days maceration.
- Ambient ferment in stainless steel with indigenous yeasts.
- Maturation in stainless steel tank
- No filtration, no fining

Gentle and delicate fruit, a touch of typical Montepulciano rusticity, but more aromatic than a classic one. Really bright violet colour.

**Biodynamic certified**

**Suitable for vegetarians and vegans**

## Piemonte

In concert with Gianluca Ravizza of Cascina Gaia – Originally solely an orchard, producing gorgeous apples and stone fruits, surrounded by ancient woods.

**BRICH**  
PIEMONTE DOC BARBERA



**Name of Wine:** Brich Piemonte DOC Barbera

**Location:** Castelletto Merli, Alessandria.

**Grape Blend:** 100% Barbera

**Allergens:** Sulphites only

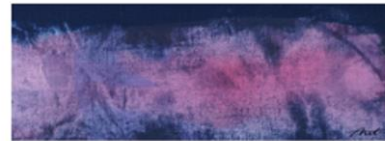
- Manual harvested
- 70% destemmed, 30% whole
- Maceration for two weeks in concrete vats
- Ambient & native yeasts
- Aged in cement for around 9-10 months
- Malolactic done
- Racked into tank before bottling
- No filtration, no fining
- Minimal use of SO2

A clear cherry-red in colour. Scents of raspberries, pomegranate and apple. On the palate, refreshing and crisp with a hint of sweetness.

**Organic Certified**

**Suitable for vegetarians and vegans**

**BRICH**  
PIEMONTE D.O.C. GRIGNOLINO



**Name of Wine:** Brich Piemonte DOC Grignolino

**Location:** Castelletto Merli, Alessandria.

**Grape Blend:** 100% Grignolino

**Allergens:** Sulphites only

- Manual harvested
- Grapes destemmed
- Maceration for two weeks in concrete vats
- Ambient & native yeasts
- Aged in cement for around 9-10 months
- Malolactic done
- Racked into tank before bottling
- No filtration, no fining
- Minimal use of SO2

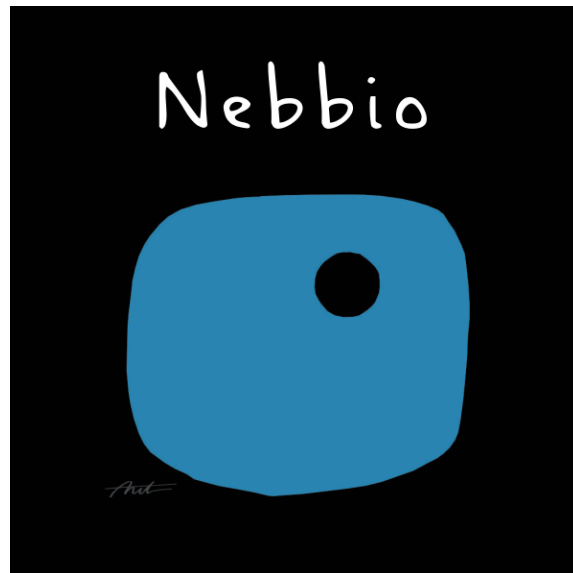
Light garnet colour, fresh aroma of red fruits (cherry) on the palate with fine structure and tannic note – a fresh and elegant wine

**Organic Certified**

**Suitable for vegetarians and vegans**

## Piemonte continued

In partnership with Fabrizio Iuli and his wife Summer Wolff - with whom we have created a wine which offers excellent varietal typicity and is made in as natural a way as possible.



**Name of Wine:** Nebbio

**Location:** Monferrato, Piemonte

**Grape Blend:** 100% Nebbiolo

**Allergens:** Sulphites only

**Organic methods**

- Manual harvest
- Maceration for four days
- Ambient ferment with indigenous yeast in cement vats (<30°C)
- Aged in cement for around 8 months
- Malolactic done
- No filtration
- No fining
- Minimal use of SO<sub>2</sub>

A young and vibrant expression of Nebbiolo that can be enjoyed without cellaring, much like the junior wines of the Langhe.

**Suitable for vegetarians and vegans**

## Campania

This project, in collaboration with Jack Lewens & Bruno de Conciliis, sources grapes from growers farming organically and aims to offer honest and excellent value wines.

**Name of Wine:** Fratelli Felix, IGP Campania Bianco

**Location:** Campania

**Grape Blend:** 60% Fiano, 40% Falanghina - proportions will change vintage-to-vintage.

**Allergens:** Sulphites only

- Manual harvested
- 70% destemmed, 30% whole
- Maceration for two days on skins
- Indigenous yeast for ferment (limited temp control) in stainless steel.
- Malolactic done
- No filtration, no fining
- Use of SO2 only at bottling

Bone dry, saline notes with hints of tropical fruits.

The ancient name for the region is Campania Felix, meaning the happy or fruitful country.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



**Name of Wine:** Fratelli Felix, Rosso

**Location:** Campania

**Grape Blend:** 40% Barbera, 40% Sangiovese, 20% Aglianico – proportions will change vintage-to-vintage.

**Allergens:** Sulphites only

- Manual harvested
- Maceration for two days on skins
- Native yeasts for ferment at ambient temperature in stainless steel
- Malolactic done
- No filtration, no fining
- Use of SO2 only at bottling

Juicy, light red, mulberry and wild fruits, dry herbs and liquorice flower.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



## Abruzzo

A project run with **Passione Natura** who are using biodynamic grapes and traditional winemaking methods. Intervention is minimal, pesticides are never used and sulphur only sparingly at bottling.



**Name of Wine:** U.V.A Montepulciano d'Abruzzo DOC

**Location:** Abruzzo

**Grape Blend:** 100% Montepulciano

**Allergens:** Sulphites only

- Manual harvest. Fruit kept in whole bunches
- Fermentation in stainless steel, with indigenous yeasts
- Maturation in stainless steel tanks
- Undergoes fining
- Use of sulphur: minimal, only before bottling

Ruby red colour. The nose has aromas of small red berries.

The palate follows with an abundance of cherries and redcurrants

**Organic Certified**

**Suitable for vegetarians and vegans**



**Name of Wine:** : U.V.A Trebbiano d'Abruzzo DOC

**Location:** Abruzzo

**Grape Blend:** 100% Trebbiano

**Allergens:** Sulphites only

- Manual harvest. Fruit kept in whole bunches
- Fermentation in stainless steel, with indigenous yeasts
- Maturation in stainless steel tanks
- Use of sulphur: minimal, only before bottling

Fragrances of yellow flowers. On the palate: green apple, Mirabelle plums with a saline finish.

**Organic Certified**

**Suitable for vegetarians and vegans**



# SPAIN

## Rioja

A collaboration with Bodega Albizu, a traditional family run Bodega based in Lanciego, a quality wine village in Rioja Alavesa. Blanca and Jesus Rodriguez farm over 50 hectares of vineyards, as well as fruit and nut trees.



**Name of Wine:** Caminante

**Location:** Alavesa, Rioja

**Grape Blend:** 100% Tempranillo

**Allergens:** Sulphites only

**Organic methods:**

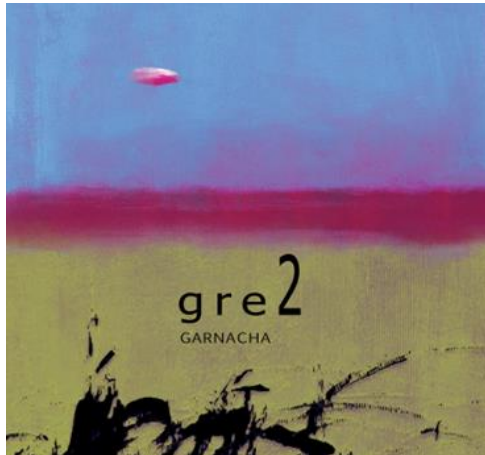
- Manual harvest.
- Mostly destemmed fruit, some whole bunch
- Combination of (mostly) cement and stainless steel for fermentation and ageing
- Indigenous yeasts for fermentation
- Ambient ferment
- Light Filtration
- No fining
- Modest levels of sulphur used in vinification

Bright purple colour. Nose of red fruits and a touch of bubble gum. Very soft on the palate, juicy and approachable.

**Suitable for vegetarians and vegans**

## Old Castile

A burgeoning collaboration between David Villamiel & Aitor Paul from A Pied De Tierra who met on the benches of the Madrid School of Viticulture and Oenology in 2015.



**Name of Wine:** Gre2

**Location:** Toledo Province, Madrid

**Grape Blend:** 100% Garnacha

**Allergens:** Sulphites only

**Organic methods:**

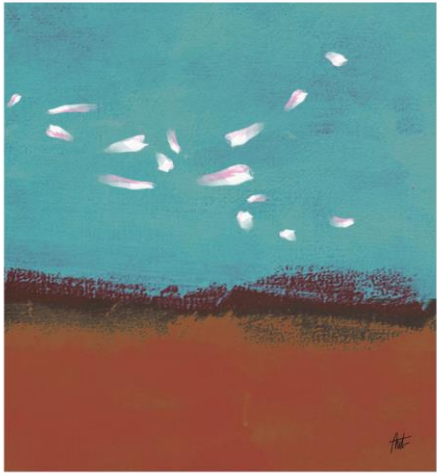
- Mainly manual harvest
- Mostly destemmed fruit, some whole bunch
- Long maceration with soft extraction
- Indigenous yeasts for fermentation
- Nature of maturation – old oak barrels of various sizes
- Undergoes malolactic
- Light filtration
- No fining
- Modest levels of sulphur before bottling

Floral nose, red fruit character, delicate, a gentle salty, mineral kick

**Suitable for vegetarians and vegans**

## Jerez de la Frontera

Made with Hacienda La Parilla Alta whose beautiful 400-Ha estate in San Jose del Valle, close to the Sierra de Cadiz, comprises old olive trees and other crops, pasture where Iberico pigs roam free and 17Ha of vines.



EL PINTO  
Tintilla de Rota/Petit Verdot

**Name of Wine:** El Pinto Tinto

**Location:** San José del Valle, Jerez de la Frontera.

**Grape Blend:** Tintilla Rota & Petit Verdot

**Allergens:** Sulphites only

- Manually harvested
- Destemmed and crushed in stainless steel vat
- Spontaneous fermentation with indigenous yeast
- Gentle daily punch-downs of the cap for 10 days, including 3 or 4 short pumps.
- After 10 days the grapes were pressed
- No filtration, no fining and a small amount of Sulphur was added before bottling

A juicy and refreshing red, verging on the full-bodied with ripe red fruits, aromas of cherries, and notes of herbs macerated in kirsch.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



EL PINTO  
Palomino

**Name of Wine:** El Pinto Palomino

**Location:** San José del Valle, Jerez de la Frontera.

**Grape Blend:** 100% Palomino

**Allergens:** Sulphites only

- Manually harvested
- Whole bunch
- Spontaneous fermentation, with indigenous yeast in stainless steel.
- Controlled ferment at cold temperature of 8°C
- Malolactic fermentation
- No filtration
- No fining
- A small amount of sulphur was added before bottling

Bright golden yellow, aromatically suggestive of dried apples and yellow cherries, has bonny acidity, chalky minerality and the requisite saline lick on the finish.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**

# FRANCE

## Loire Valley

Les Vins de la Gabare is a joint affair with some historic winemaker friends in the region that have been with us for as long as we can remember.

**Name of Wine:** Les Vins De La Gabare, La Pentière

**Location:** Vertou (South-East of Nantes).

**Grape Blend:** 100% Melon de Bourgogne

**Allergens:** Sulphites only

- Manual harvest
- The grapes were pressed immediately after harvest
- Wild yeast fermentation, without temperature control
- Full malolactic
- Filtration, but no fining
- Minimal sulphur added at bottling

Forty-year-old Melon de Bourgogne vines on soils of granodiorite produces wines with good minerality and a good streak of acidity.

**Organic certified**

**Suitable for vegetarians and vegans**



**Name of Wine:** Les Vins De La Gabare, Les Grandes Hermines

**Location:** Sainte Radegonde, Anjou

**Grape Blend:** 100% Chenin Blanc

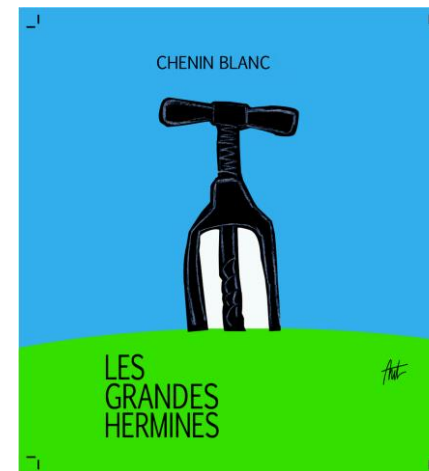
**Allergens:** Sulphites only

- Manual harvest into small crates.
- The grapes were pressed immediately after harvest.
- Wild yeast fermentation without temperature control
- No filtration, nor fining.
- Minimal sulphur added at bottling

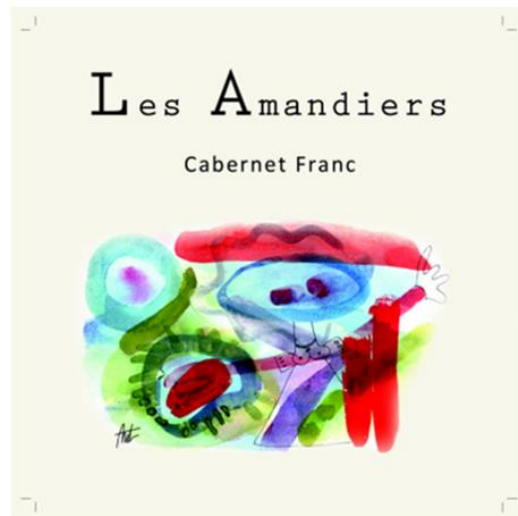
Fresh, green apple notes and beautiful minerality make this far too easy to drink. A refreshing, vibrant, clean Chenin with a lick of salt on the finish.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



## Loire Valley continued



**Name of Wine:** Les Vins De La Gabare, Les Amandiers

**Location:** Thouars, Anjou

**Grape Blend:** 100% Cabernet Franc

**Allergens:** N/A

- Manual harvest into wooden crates
- The grapes are de-stemmed
- Three weeks of maceration
- Wild yeast fermentation without any temperature control
- Ageing on lees
- No filtration, nor fining.
- No sulphur whatsoever was added to this wine.

A deep ruby red, it has an elegant peony nose with notes of crushed vine leaves. In the mouth it is supple with a subtle freshness, black fruit flavours, vegetal notes and a delicate finish.

**Organic certified**

**Suitable for vegetarians and vegans**

## Burgundy

This cuvee is a collaboration between Les Caves de Pyrene and Domaine Lacour. Father and son team, Fabrice and Antonin Lacour run a 13-ha estate in the appellations of Côtes du Couchois, Hautes Côtes de Beaune and Bourgogne. Together, Fabrice and Antonin are converting to sustainable farming and are adopting a low intervention approach in the cellar.



**Name of Wine:** Le Mondelot AOC Bourgogne Rouge

**Location:** Côte-du-Couchois, Burgundy

**Grape Blend:** 100% Pinot Noir

**Allergens:** Sulphites only

- Manual harvest
- 60% destemmed, 40% whole bunch
- 2–3-week maceration
- Pipeage
- Native yeast
- Fermented in cement

Small red fruits (strawberry, dark red cherries) and black fruits (blackcurrant, blackberry), followed by notes of undergrowth, spice, and leather.

**Suitable for vegetarians and vegans**

## Côtes du Rhône

A collaboration with La Cave des Vignerons d'Estézargues, a co-operative cellar located near Avignon but one which takes a fundamentally different approach to the standard practices of cooperatives in France. The ten growers in this coop started out by vinifying their own wines separately and making single cuvées from their best plots. Over twenty years ago, on the heels of the single cuvée evolution, Les Vignerons D'Estézargues went on to practice natural winemaking which they continue today.



**Name of Wine:** Les Oliviers, AOC Côtes du Rhône,

**Location:** Gard, between Avignon & Nîmes, Côtes du Rhône

**Grape Blend:** Grenache, Cinsault, Carignan, Syrah.

**Allergens:** N/A

- Manual harvest into wooden crates
- The grapes are de-stemmed
- Lightly crushed
- Fermented at cool temperatures in traditional concrete tanks for about 15 days.
- Matured in tank for 8-15 months
- No filtration, nor fining.
- No sulphur whatsoever was added to this wine.

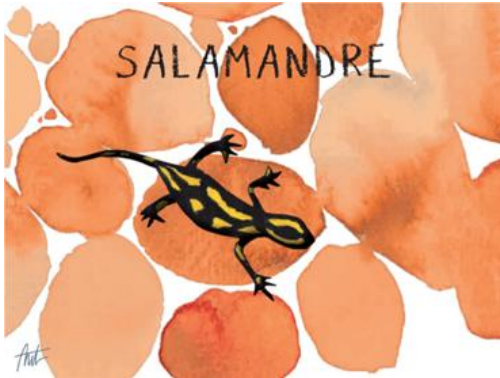
Ripe red/dark fruit aromas and that characteristic garrigue and pepper notes. Lovely softness in the mouth with velvety tannins and confit fruits building across the palate, hints of tobacco and leather and a nice spine of acidity from the Syrah as well as some spicy blackcurrant fruit.

**Organic certified**

**Suitable for vegetarians and vegans**

## Costières de Nîmes

A partnership with Loïc Ferraud from Château Saint Cyrgues, an estate steeped with history. Located on the route of the famous pilgrimage to Santiago de Compostela, many people have travelled through and given life to this place.



**Name of Wine:** Salamandre Orange

**Location:** Rhône

**Grape Blend:** 100% Grenache Blanc

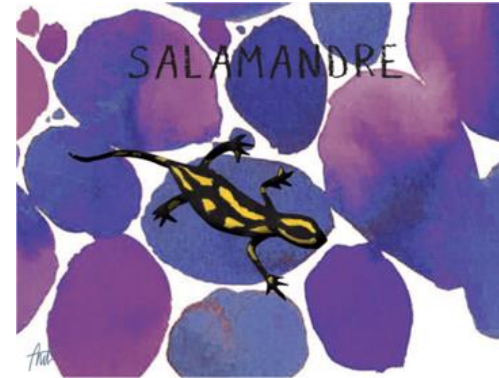
**Allergens:** Sulphites only

- 2/3 whole bunch, crushed, fermented and straight pressed, 1/3 destemmed grapes, crushed 10 days maceration on skins
- Cold settling
- Ambient ferment for both portions in separate tanks, with native yeasts
- Small amount of SO2 added after malo
- Bottled without further addition of SO2
- No filtration and no fining

The winemaking involves minimal intervention using native yeast ferments, minimal sulphites and bottled without filtration.

**Organic certified**

**Suitable for vegetarians and vegans**



**Name of Wine:** Salamandre Rouge

**Location:** Rhône

**Grape Blend:** 100% Syrah

**Allergens:** N/A

- Grapes 100% destemmed
- Maceration for 3 weeks
- 100% fermented with native yeasts in cement
- 2 weeks on lees in cement
- No filtration
- Fined
- Bottled without addition of SO2

Beautifully aromatic with notes of red berries, punchy blueberry and blackberry fruit aromas and flavours, hints of liquorice and black pepper & refreshing acidity which makes it an easy drinking red.

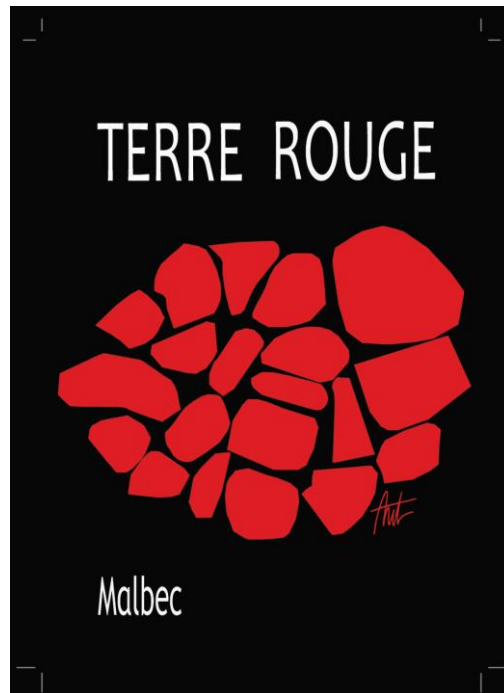
**Organic certified**

**Suitable for vegetarians and vegans**



## South West

A project run with our long-standing friend Pascal Veraeghe, one of the true advocates of Malbec in the South-West France. This wine is made from grapes purchased from likeminded and sustainable growers.



**Name of Wine:** Terre Rouge VDF Malbec

**Location:** Cahors, Southwest France

**Grape Blend:** 100% Malbec

**Allergens:** Sulphites only

- Full destemming
- Crushing
- Short maceration
- Light filtration before bottling

Dark red colour. Very fruity nose, both powerful and elegant. Very round and soft on the palate with great fruit intensity redolent of blackberries and small red fruits.

**Suitable for vegetarians and vegans**

## South West continued

Founded in 1949, in the heart of the Occitanie region, Maison Labastide is the oldest wine co-operative in the Tarn. Over the years the company has emerged as a key player in its terroir: the Gaillac wine-growing area. Today the cellar is the only one in the region that produces wine from four terroirs: the Cordais Plateau, the hillsides on the Right Bank, the terraces on the Left Bank, and the Noyau de Cunac.

**Name of Wine:** Les Bardets Blanc VDF

**Location:** Gaillac, Southwest France

**Grape Blend:** 70% Mauzac & 30% Loin de l'Oeil

**Allergens:** Sulphites only

- Destemmed
- 2/3 Direct Pressed, 1/3 macerated in vats for 10 days.
- Indigenous yeasts - Fermentation in tank and *elevage* on fine lees.
- Partially fermented at 20oc and 16-18oc for the pressed juice.

A lovely straw yellow colour. Citrus aromas with pronounced grapefruit peel. On the palate, the wine is well balanced and fresh. This freshness, combined with the presence of acidity, energises the palate. The grapefruit flavours are also present on the palate.

**Suitable for vegetarians and vegans**

**Name of Wine:** Les Bardets Rouge AOP Gaillac

**Location:** Gaillac, Southwest France

**Grape Blend:** 50% Braucon, 30% Cabernet Sauvignon, 15% Duras, 5% Syrah

**Allergens:** Sulphites only

- Destemmed
- 3 weeks maceration.
- Indigenous yeasts – Fermentation in concrete tank
- 10 months in concrete tank.

Deep garnet-red colour. Aromas of ripe black fruit, notably redcurrant and blackberry.

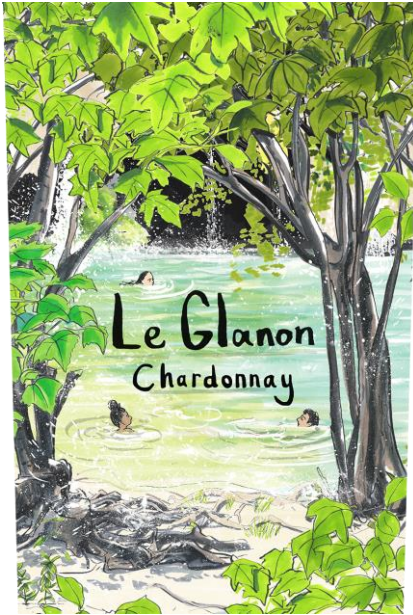
On the palate, the wine is well-rounded, with an expressive, fruity character. Soft tannins, ripe black fruit flavours.

**Suitable for vegetarians and vegans**



## Jura

Our Jura project is made in partnership with cooperative La Fruitiere de Pupillin, which dates back to 1909 when 33 farmers from the village of Pupillin came together to pool the collective resources of 23 hectares of vines, to help each other overcome the catastrophic economic situation of the day. They now work 65 hectares amongst 35 members, with an average production of 3,500 HL of wine.



**Name of Wine:** Le Glanon Chardonnay, Arbois-Pupillin

**Location:** Pupillin, Jura

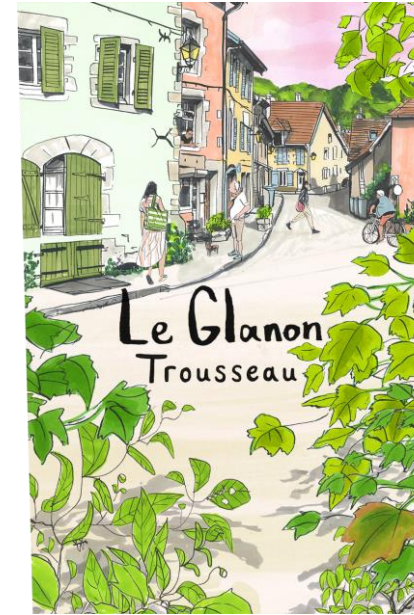
**Grape Blend:** 100% Chardonnay

**Allergens:** N/A

- Manual harvested
- Destemmed
- Pressed after short skin maceration
- Indigenous yeast
- Fermentation in foudres at a controlled temperature
- Nature of maturation – 12 months in foudre
- Malolactic fermentation
- No filtration. No fining
- No added SO<sub>2</sub>

Floral character, this wine is made in a non-oxidative style (ouillé) and has no additives or added sulphites.

**Suitable for vegetarians and vegans**



**Name of Wine:** Le Glanon Trousseau, Arbois-Pupillin

**Location:** Pupillin, Jura

**Grape Blend:** 100% Trousseau

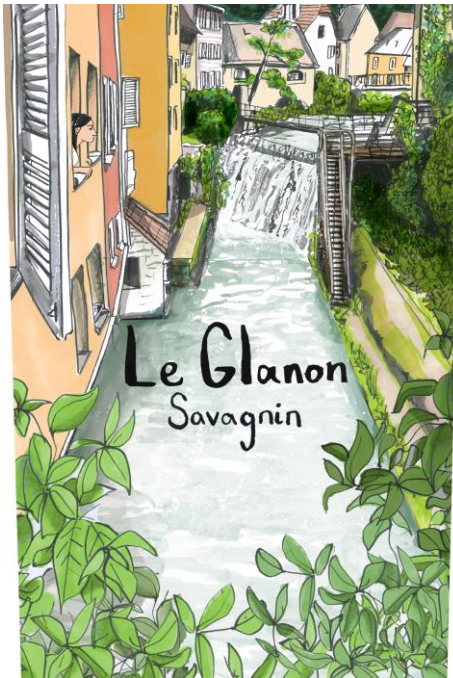
**Allergens:** N/A

- Machine harvested
- Semi carbonic maceration for 10-15 days
- Indigenous yeast
- Nature of maturation – 6-8 months in foudre
- Malolactic fermentation
- No filtration. No fining
- No added SO<sub>2</sub>

Red fruit character, this wine has no additives or added sulphites.

**Suitable for vegetarians and vegans**

## Jura continued



**Name of Wine:** Le Glanon Savagnin, Arbois-Pupillin

**Location:** Pupillin, Jura

**Grape Blend:** 100% Savagnin (mostly Savagnin Vert)

**Allergens:** Sulphites only

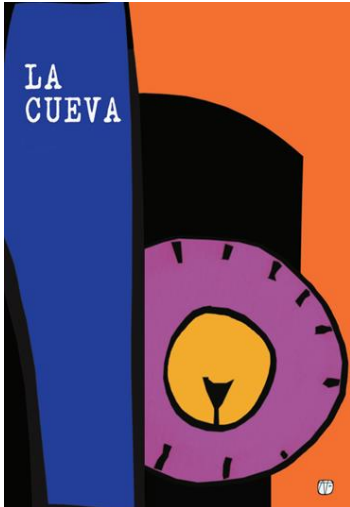
- Manual harvested
- Destemmed
- Pressed after short 12hr skin maceration
- Indigenous yeast
- Fermentation in cuve (tronconique), at a controlled temperature
- Malolactic fermentation
- No Filtration
- No Fining
- Small amount of added SO<sub>2</sub>

**Not suitable for vegetarians and vegans**

# CHILE

## Isla de Maipo, Region Metropolitana

A joint project with multi-national ex-pat Luca Hodgkinson who consults for many wineries in Chile and has his own business sourcing grapes from sustainable and organic vineyards. 'Inacayal' is a Quechua word which loosely translates to 'old thing', chosen as a nod to the old vines from which the authentically Chilean grapes are grown.



**Name of Wine:** La Cueva

**Location:** San Javier Valley, Maule

**Grape Blend:** Field Blend mainly of País, Carignan and Cabernet Sauvignon

**Allergens:** Sulphites only

- Grapes destemmed
- Natural fermentation with indigenous yeasts
- Aged in a very old (20 years old) 10,500 litre French oak tank
- Modest levels of sulphur used

País provides the gentle fruit, Cabernet the structure and Carignan the colour and acidity. The result is an easy drinking, fresh red with some structure and savoury character.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



**Name of Wine:** La Patagua

**Location:** Colchagua Valley

**Grape Blend:** Field Blend mainly with Semillon, Sauvignon Vert and Moscatel.

**Allergens:** Sulphites only

- Pressed in whole bunches
- Settle in cold for 2 days, then racked
- Fermented in stainless steel tanks with indigenous yeast
- Unfiltered
- Modest levels of Sulphur used

This blend displays classic characteristics of the three grapes: Semillon for the fruit, Sauvignon for the freshness and acidity, and Moscatel to add minerality and a floral, fruity note.

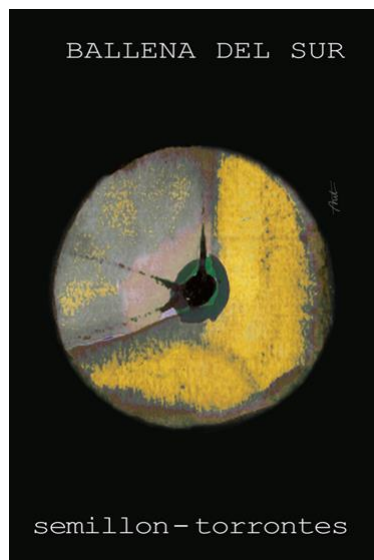
**Organic methods:** Not certified

**Suitable for vegetarians and vegans**

# ARGENTINA

## Valle De Uco

A project with Sebastian Zuccardi, one of Argentina's most important and innovative wine makers, with a focus on exploring new terroirs and developing organic viticulture. Sebastian's focus is on the cooler, high quality area of the Uco Valley in Mendoza, from where these two wines are sourced. Ballena del Sur means "Southern Whale" as the picture of the grape on the label looks like a whale's eye! The Southern Wright Whale is an iconic whale in Argentine waters.



**Name of Wine:** Ballena Del Sur Semillon-Torrontes

**Location:** Valle de Uco

**Grape Blend:** 75% Semillon & 25% Torrontes

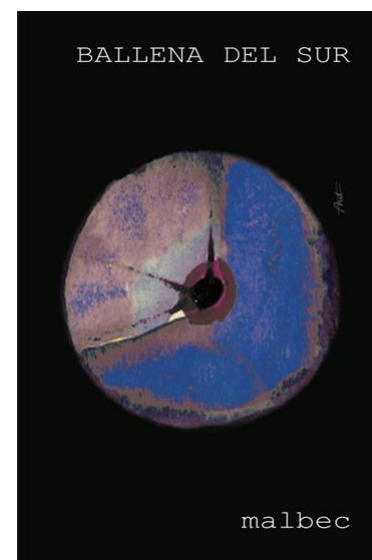
**Allergens:** Sulphites only

- Destemmed.
- Gentle pressing
- Indigenous yeast fermentation
- Malolactic fermentation naturally occurred.
- A touch of sulphur before bottling

Gently aromatic, cool climate giving freshness but there is a pleasant juicy texture and a zip on the finish.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



**Name of Wine:** Ballena Del Sur Malbec

**Location:** Los Árboles – Valle De Uco

**Grape Blend:** 100% Malbec

**Allergens:** Sulphites only

- 50% whole cluster
- Indigenous yeast
- Malolactic fermentation naturally occurred.
- A touch of sulphur before bottling

Typical Malbec soft, dark fruit character but with a welcoming herbal element and a gentle grip on the finish which adds to the overall fresh character of the wine.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**

## AUSTRALIA

A joint project between Les Caves de Pyrene and Xavier Goodridge. Together, we wanted to focus on producing a range of Australian wines where great care has been taken to source quality fruit.

**Name of Wine:** Coola Hills Pinot Noir

**Location:** Mount Gambier, South Australia

**Grape Blend:** 100% Pinot Noir

**Allergens:** Sulphites Only

- Hand harvested
- 100% destemmed grapes
- Fermentation with indigenous yeasts in open-top stainless-steel tanks
- Aged in stainless and old 225 L barriques
- No filtration or fining
- Small amount of sulphur added at bottling.

The vineyards from which this Pinot Noir originates, benefit from a temperate maritime climate, heavily influenced by the area's proximity to the Southern Ocean. The cool breezes result in cool ripening conditions, perfect for Pinot Noir.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**

**Name of Wine:** Mappinga Hill Chardonnay

**Location:** Adelaide Hills, South Australia

**Grape Blend:** 100% Chardonnay

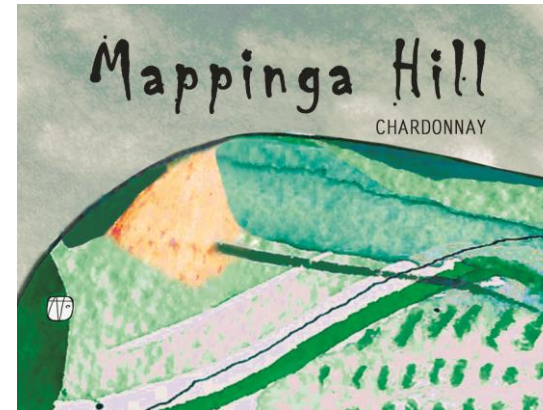
**Allergens:** Sulphites Only

- Hand harvested
- Grapes are pressed straight to used barrels
- Fermentation with indigenous yeasts.
- The wine undergoes natural malolactic
- Aged in barrels 225 L (barriques) for 6 months
- No filtration or fining
- Sulphur added at bottling.

The Adelaide Hills is one of the coolest and most elevated regions in Australia, providing ripening conditions similar to those in Champagne. The result is beautifully fresh and elegant Chardonnay.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



## Australia continued



**Name of Wine:** Stone Spring Shiraz

**Location:** Barossa Valley, South Australia

**Grape Blend:** 100% Shiraz

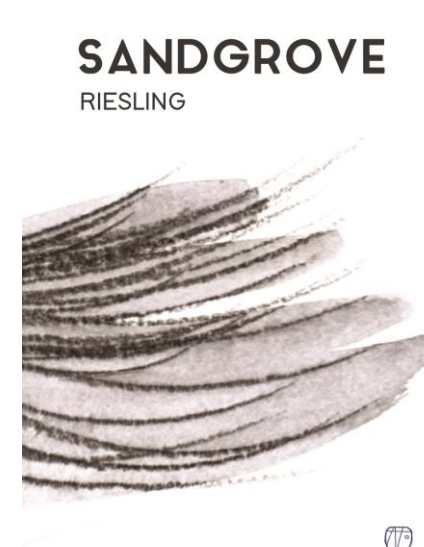
**Allergens:** Sulphites Only

- Hand harvested
- 100% destemmed grapes
- Fermentation with indigenous yeasts in open top stainless tank
- No filtration or fining
- Small amount of sulphur added at bottling.

This has the classic touches of mint, pepper and smoked meat you might expect but it is a fresher style of Shiraz, more on the red fruits with good acidity.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



**Name of Wine:** Sandgrove Riesling

**Location:** Clare Valley, South Australia

**Grape Blend:** 100% Riesling

**Allergens:** Sulphites Only

- Hand harvested
- Fermentation with indigenous yeasts in stainless steel
- Malo is stopped with cooling
- Ageing in stainless steel
- Filtered but no fining
- Sulphur added before bottling.

The grapes are from the Stone Bridge Vineyard, a family estate run by Craig and Lisa Thomson who started with 0.6ha in 1997.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



## Australia continued

**Name of Wine:** Karri Vineyard Semillon

**Location:** Karridale Sub Region, Margaret River West Australia

**Grape Blend:** 100% Semillon

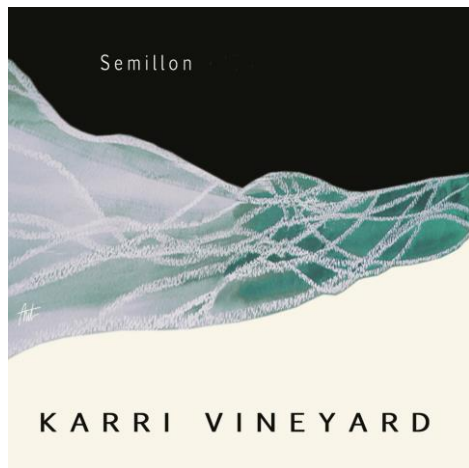
**Allergens:** Sulphites Only

- Hand harvested
- Whole bunch - direct press
- Fermentation with indigenous yeasts at low temperature
- No malo
- No filtration or fining
- Sulphur added at bottling.

A classic unoaked style of Australian Semillon, initially reserved and herbaceous with notes of green pepper, sappy grass and apple-pith, then unfolding into a spectrum of citrus flavour (grapefruit and lime zest). Steely finish with good length, the right sort of wine for oysters and grilled prawns.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



**Name of Wine:** Karri Vineyard Cabernet Sauvignon

**Location:** Karridale Sub Region, Margaret River West Australia

**Grape Blend:** 100% Cabernet Sauvignon

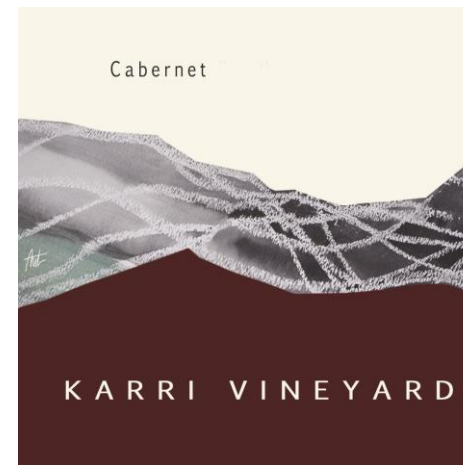
**Allergens:** Sulphites Only

- Manual harvested
- Destemmed grapes
- 1 month maceration
- Indigenous yeast
- Ambient ferment in stainless steel vat
- No filtration. No fining
- Use of sulphur at bottling

Elegant unfiltered style of cool-climate Cabernet Sauvignon which showcases the varietal perfectly. Typical aromas and flavours of dark currants, menthol, eucalyptus and pepper with some fine-grained tannins from a period of wood-ageing.

**Organic methods:** Not certified

**Suitable for vegetarians and vegans**



## NEW ZEALAND

Selection Massale is Dan Gillett's project, with a little input from us from the 2023 vintage, sharing the same philosophy and desire to produce consistently delicious, well made, organic wines that best represent that variety, region and vineyard. Dan is the founder of New Zealand's foremost organic and natural wine distribution company, Wine Diamonds.

**Name of Wine:** Selection Massale Chardonnay

**Location:** Marlborough, New Zealand

**Grape Blend:** 100% Chardonnay

**Allergens:** Sulphites Only

- Hand harvested
- Kept whole bunch
- Pressed directly into barrels (225L barriques and 500L puncheons)
- Wild ferment, ambient
- Full malolactic fermentation
- No filtration or fining
- Sulphur added at bottling.

A rich, textural Chardonnay with great concentration. A brilliant, pale lemon colour. Aromas of vanilla, toasted chestnut, and sea spray on the finish. The palate has tension and concentration of citrus (sweet lemon curd, key lime) while the lees ageing contributes to mouthfeel and persistence of flavour with a moderated oak influence.

**Certified Organic**

**Suitable for vegetarians and vegans**



**Selection Massale**  
Chardonnay

**Name of Wine:** Selection Massale Pinot Gris

**Location:** Marlborough, New Zealand

**Grape Blend:** 100% Pinot Gris

**Allergens:** Sulphites Only

- Destemmed
- Pressed directly into tank
- Wild ferment
- No filtration or fining
- Sulphur added at bottling.

Light gold in colour, brimming with citrus, stone fruit and just a hint of toasted almond. The palate is light, dry and refreshing but the flavours are concentrated, and the finish is saline and persistent. Overall, the wine is balanced and nuanced.

**Certified Organic**

**Suitable for vegetarians and vegans**



**Selection Massale**  
Marlborough Pinot Gris

## New Zealand continued



**Selection Massale**  
Sauvignon Blanc

**Name of Wine:** Selection Massale Sauvignon Blanc

**Location:** Marlborough, New Zealand

**Grape Blend:** 100% Sauvignon Blanc

**Allergens:** Sulphites Only

- Destemmed
- Pressed directly into tank
- Wild ferment, temperature controlled
- No fining
- Sulphur added at bottling

A crisp and fresh wine with a concentration of flavour, great acidity, and palate weight.

**Certified Organic**

**Suitable for vegetarians and vegans**



**Selection Massale**  
Pinot Noir

**Name of Wine:** Selection Massale Pinot Noir

**Location:** Central Otago, New Zealand

**Grape Blend:** 100% Pinot Noir

**Allergens:** Sulphites Only

- Manual harvest
- 75% whole bunch
- 4-week Maceration
- Wild ferment, ambient
- Ambient, wild ferment
- No filtration or fining
- Sulphur added at bottling.

Brilliant, crimson red in appearance. Sweet, ripe red berry fruits with a softened palate owing to maturation in both aged French oak and stainless steel. Supple mouthfeel with plush, dense fruit weight, revealing many layers and a depth of flavour.

**Certified Organic**

**Suitable for vegetarians and vegans**