

The Terroirs



Project

Winter 2025-2026

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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 Moranno S.r.l.
Alcamo (TP), in Marmala (TP) / Italy 750ml e
PRODUCT OF ITALY 12% vol.
CONTENUTO NETTO: 750ML - 12% VOL. - 12% VOL.

Name of Wine: Ciello/Tule Bianco IGP

Location: Alcamo, Sicily

Grape Blend: 100% Catarratto

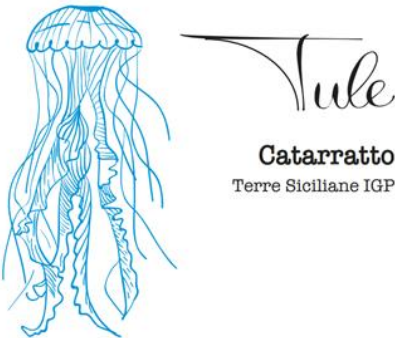
Allergens: Sulphites only

- 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 Moranno S.r.l.
Alcamo (TP), in Marmala (TP) / Italy 750ml e
PRODUCT OF ITALY 12,5% vol.
CONTENUTO NETTO: 750ML - 12,5% VOL. - 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

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

Piemonte

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



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



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

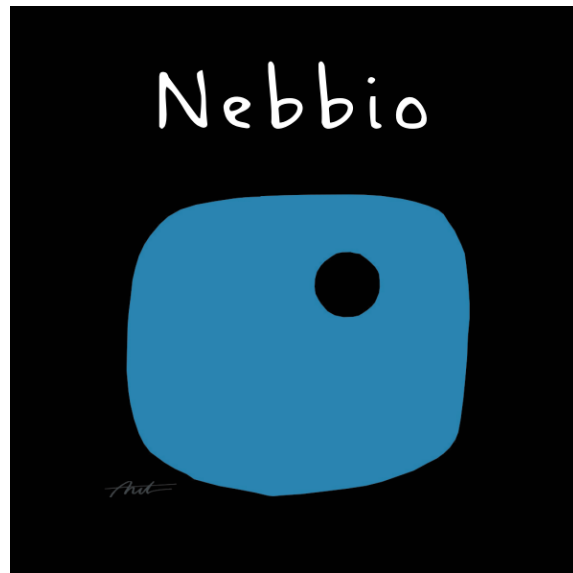
Light garnet colour, fresh aroma of red fruits (cherry) on the palate with fine structure and tannic note – a fresh and elegant wine

Organic Certified

Suitable for vegetarians and vegans

Piemonte continued

In partnership with Fabrizio Iuli - 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 SO2

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 Tempranillo

Location: Alavesa, Rioja

Grape Blend: 100% Tempranillo

Allergens: Sulphites only

- 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



Name of Wine: Caminante Viura

Location: Alavesa, Rioja

Grape Blend: 100% Viura

Allergens: Sulphites only

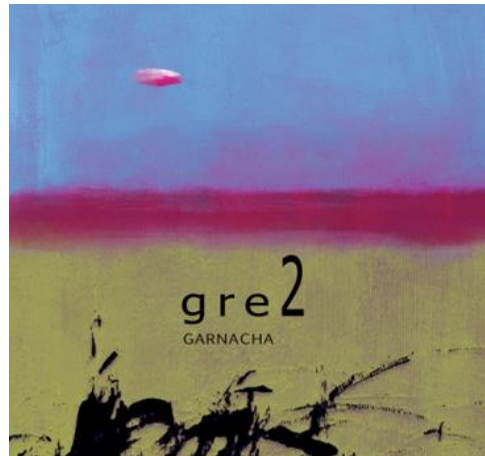
- Manual harvest.
- Mostly destemmed fruit, some whole bunch
- Combination of (mostly) cement and stainless steel for fermentation and ageing
- Indigenous yeasts for fermentation
- Ambient ferment
- Light Filtration
- No fining
- Modest levels of sulphur used in vinification

Classic Viura characteristics and flavours of green apple, ripe pear with a touch of chamomile on the nose. A refreshing and easy-going white wine.

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:

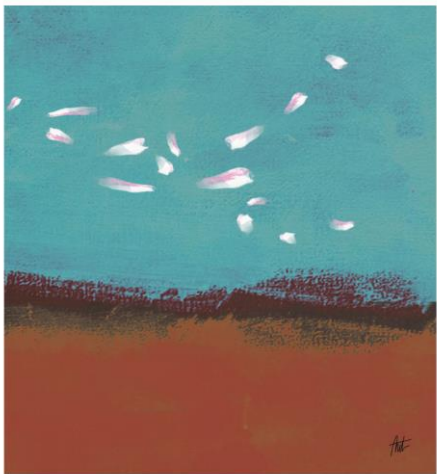
- Mainly manual harvest
- Mostly destemmed fruit, some whole bunch
- Long maceration with soft extraction
- Indigenous yeasts for fermentation
- Nature of maturation – old oak barrels of various sizes
- Undergoes malolactic
- Light filtration
- No fining
- Modest levels of sulphur before bottling

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.

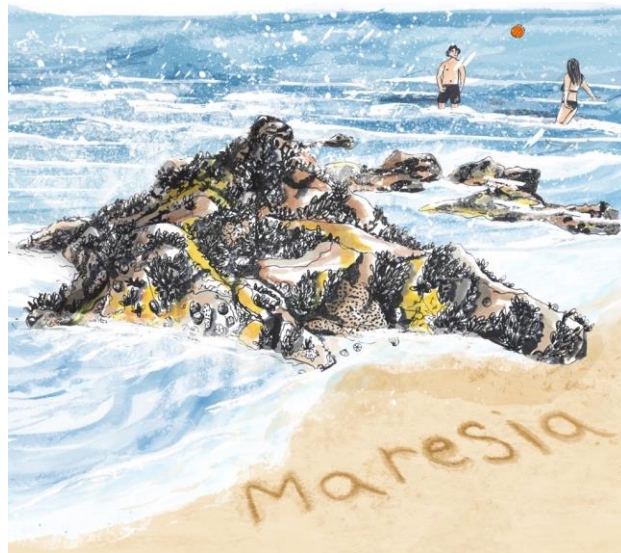
Organic methods: Not certified

Suitable for vegetarians and vegans

PORTUGAL

North-West Portugal

Together with Vasco Croft of Aphros Wine, in the heart of Vinho Verde, where a dynamic young team create wines from native grape varieties.



Name of Wine: Maresia DOC Vinho Verde

Location: Refois do Lima – Ponte de Lima

Grape Blend: 100% Loureiro

Allergens: Sulphites only

- Manual harvest
- The grapes are 100% de-stemmed
- Few hours of cool maceration then pressing
- Fermentation vessel in stainless steel vats
- Controlled fermentation around 18°C – with indigenous yeast
- Maturation in stainless steel tanks 4000L
- Malolactic fermentation done
- No filtration, nor fining.
- A bit of sulphur at bottling

Pale lemon-yellow colour and slightly hazy. Nose of white flowers, and even white rose, as well as herbal and honey tones. Refreshing grapefruit pith flavours and a delicate pleasing spritz on the finish.

Organic 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

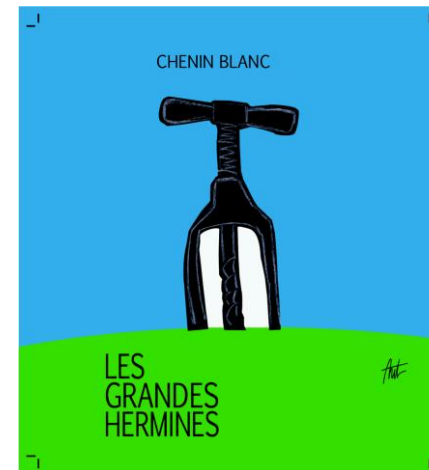
Allergens: Sulphites only

- 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

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.

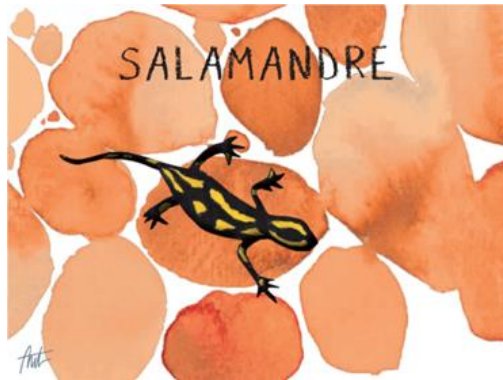
Ripe red/dark fruit aromas and that characteristic garrigue and pepper notes. Lovely softness in the mouth with velvety tannins and confit fruits building across the palate, hints of tobacco and leather and a nice spine of acidity from the Syrah as well as some spicy blackcurrant fruit.

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

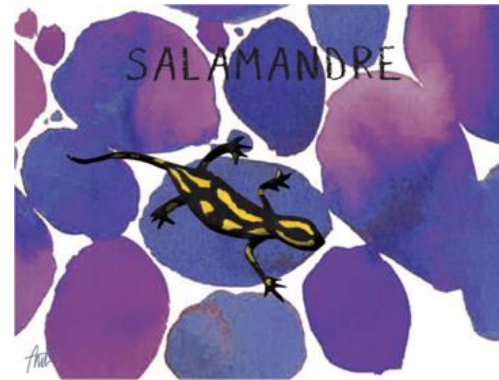
Allergens: Sulphites only

- 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

Languedoc-Roussillons

A partnership with Les Vignerons de Beauvignac to create an organic Picpoul – Croix Neuve is the lieu-dit where the grapes are grown.



Name of Wine: Croix Neuves, Picpoul de Pinet

Location: Bassin de Thau, Languedoc, France

Grape Blend: 100% Piquepoul

Allergens: Sulphites only

- Direct press & cold settling
- Indigenous yeast
- Spontaneous malo
- Stainless steel tank
- No fining nor filtration
- Small quantity of SO2 added at bottling (3g/HL)

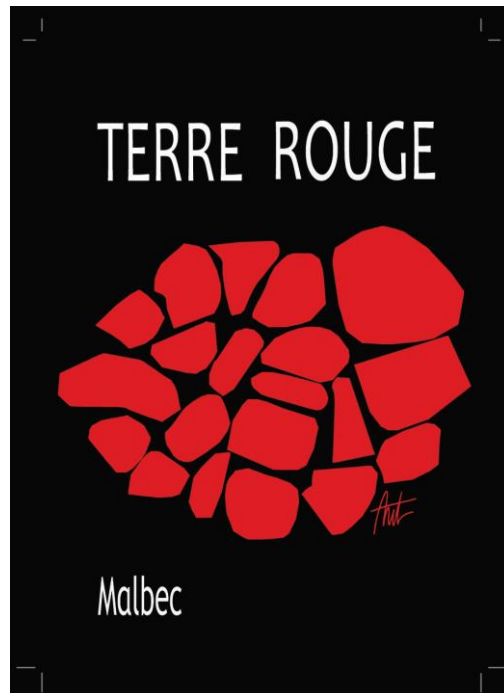
Fresh, lively, with citrus and floral notes (white flowers - hawthorn)

Suitable for vegetarians and vegans

Vineyard Certified Organic only

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% Braucol, 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.

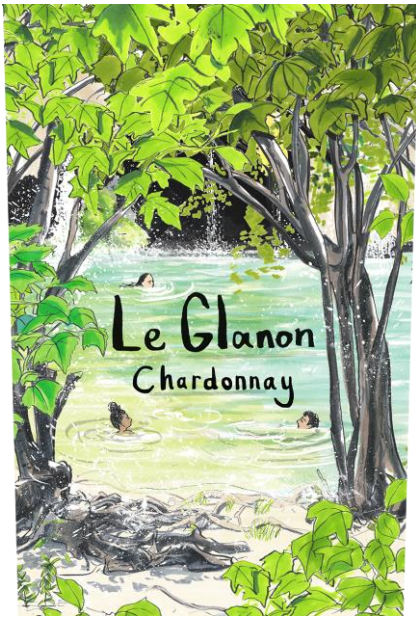
On the palate, the wine is well-rounded, with an expressive, fruity character. Soft tannins, ripe black fruit flavours.

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

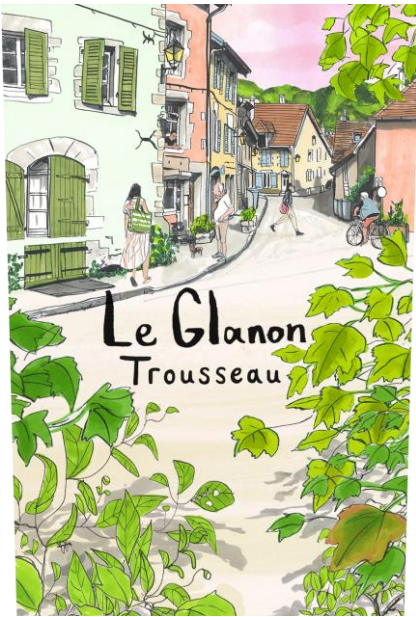
Grape Blend: 100% Chardonnay

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 SO2

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

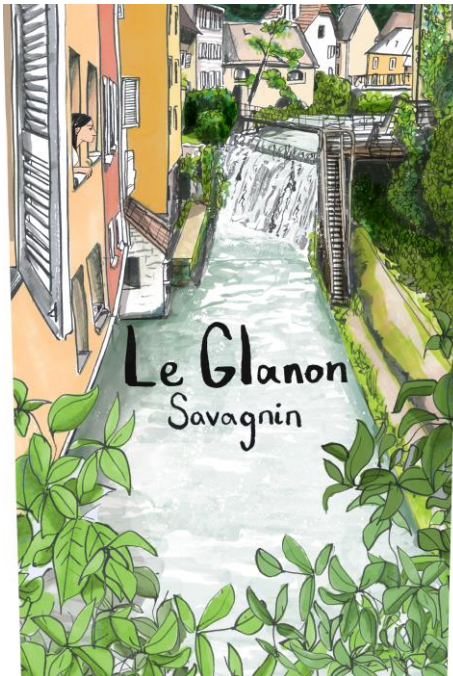
Allergens: N/A

- 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 SO2

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

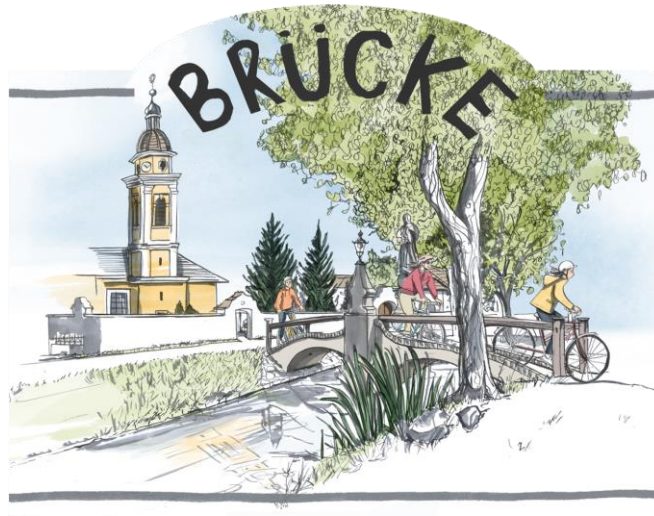
- Manual harvested
- Destemmed
- Pressed after short 12hr skin maceration
- Indigenous yeast
- Fermentation in cuve (tronconique), at a controlled temperature
- Malolactic fermentation
- No Filtration
- No Fining
- Small amount of added SO₂

Not suitable for vegetarians and vegans

AUSTRIA

Kamptal

In cooperation with Martin & Anna Arndorfer, who craft wines thoughtfully and authentically, reflecting the true character of their land.



Name of Wine: Brücke, Wein from Austria

Location: Strass - Kamptal

Grape Blend: Grüner Veltliner

Allergens: Sulphites

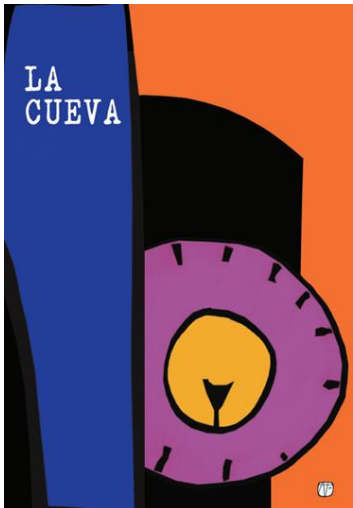
- Manual harvest
- Whole bunch
- Direct pressing
- Fermentation vessel 60% in stainless steel vats, 40% wood
- Controlled fermentation – with indigenous yeast
- Maturation 60% stainless tank, 40% large neutral barrel – 40hl
- Malolactic fermentation done
- No filtration, nor fining.
- Small quantity of sulphur at bottling

Suitable for vegetarians

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.

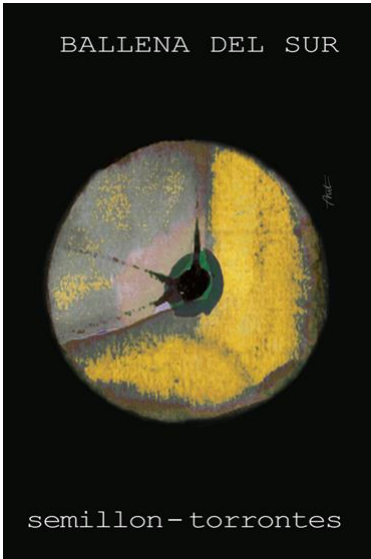
Organic methods: Not certified

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

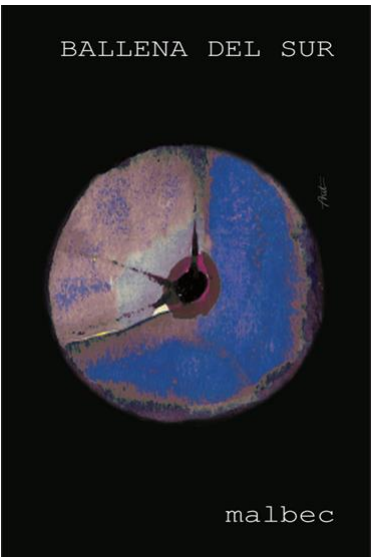
Allergens: Sulphites only

- 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

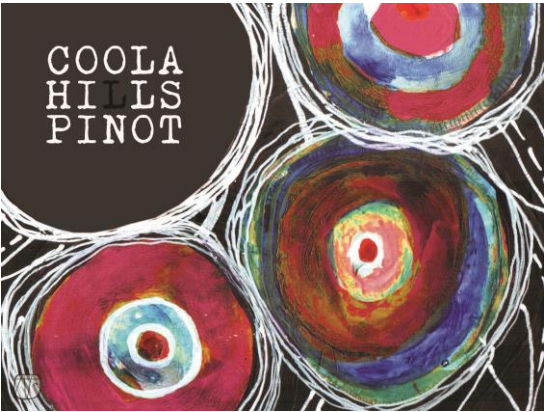
Typical Malbec soft, dark fruit character but with a welcoming herbal element and a gentle grip on the finish which adds to the overall fresh character of the wine.

Organic methods: Not certified

Suitable for vegetarians and vegans

AUSTRALIA

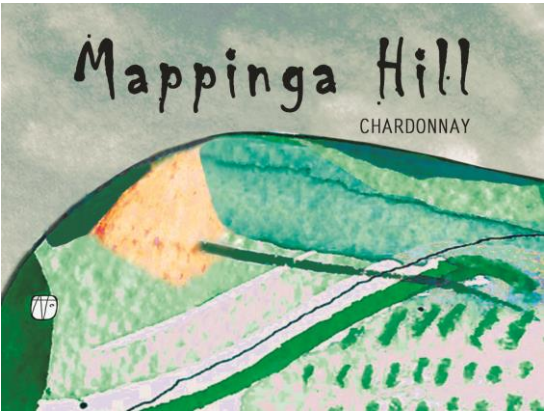
A joint project between Les Caves de Pyrene and Xavier Goodridge. Together, we wanted to focus on producing a range of Australian wines where great care has been taken to source quality fruit.



- 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

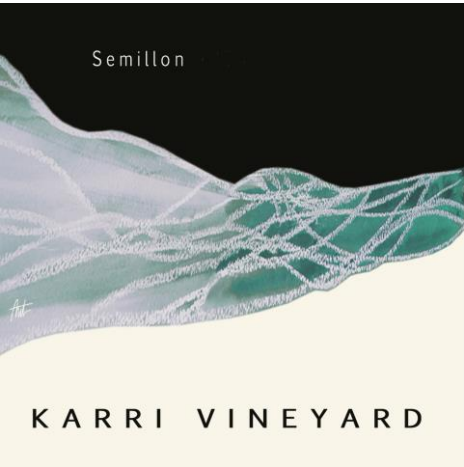
Australia continued

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

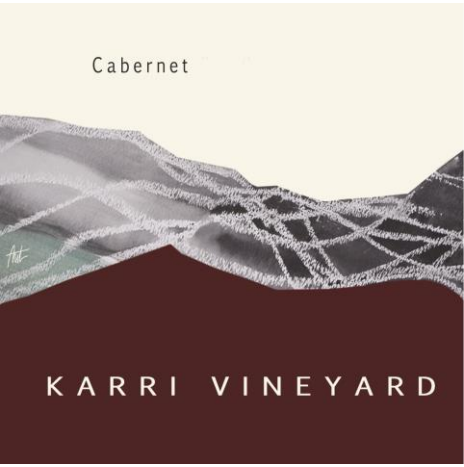


Name of Wine: Karri Vineyard Cabernet Sauvignon
Location: Karridale Sub Region, Margaret River West Australia
Grape Blend: 100% Cabernet Sauvignon
Allergens: Sulphites Only

- 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