

AU NATURAL

March plays host to “**RAW Wine Week**” each year, which highlights sustainable producers and encourage Londoners to give low-intervention organic, biodynamic and natural wines a try. We look for every opportunity to celebrate our sustainable producers, so here ya go!

Winzer Familie Gregor Schup
Roter Veltliner, 2018,
Thermenregion,
Austria

Deep in the heart of the Austrian Wienerwald, in the little town of Guntramsdorf, lies Winzer Familie Gregor Schup. For over 300 years they've lived here, where Eastern-European climate meets warm and damp Atlantic air. It's fair to say, optimising berries for exquisite wine has become almost a sixth sense to them today. They truly are perfectionists of nature. What their land yields is respected, and this reaps big rewards. It is undoubtedly the Schup family's respect and their expertise that makes their wines so palpably unique

What We Taste:

Dried fruit, vanilla, and citrus acidity.

Cantina Ronca
Garganega,
2017, Veneto,
Italy

“Soave for the suave”.
Soave is located to the East of Verona and has a reputation as one of those old fashioned wines, that used to be popular. However, this wine comes from an extremely eco-friendly young winery to the West of Verona. Although it is made from the same grape used in Soave, it is a much more sophisticated beast. It has a rich creaminess from ageing on the lees (aka dead yeast). Time to get that risotto pan out...

What We Taste:

Apple, pear and pineapple flavour.

Flight

Bobar Syrah,
2018, Yarra
Valley, Australia

Bobar is a name not easily forgotten, nay, is one to remember! Their Syrah is grown on a classic Yarra Valley floor site. However, Tom and Sally Belford use Syrah to make a Pinot Noir style wine. Bonkers, right? The flavours of farmed fruit (think strawberries, and cherries), come to the fore from first to the last mouthful. Basic winemaking methods, to produce natural, unrefined flavours, makes for rustic, characterful wine. How quaint! Tom and Sally are pioneers of the natural wine movement, and with the only exception of a little gas at bottling, nothing is added to their wine.

What We Taste:

Dark fruit and some spice, but a light weight in the mouth.

HUMBLE GRAPE CANARY WHARF

Bodega
Vinessens,
El Scandalo
Monastrell, 2018,
Alicante, Spain

Alicante's reds are big, and this makes Vinessens' lighter style Monastrell “scandalous”. When husband and wife, Andres Carrull and Marta Ribera, said that they'd had enough of the big reds that their Alicante ancestors are so famous, their friends and family told them this was tantamount to blasphemy. Hence “El Scandalo” was born. Grapes are gently fermented, a proportion using the carbonic maceration technique made famous by Beaujolais, and aged for a tiny two months in French oak. Big on flavour but scandalously light and easy to drink.

What We Taste:

Wild berries, balsamic, liquorice, dark chocolate, smoke and spices.