

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!

Flight

HUMBLE GRAPE BATTERSEA

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**Podere Ruggeri
Corsini *Dolcetto*
d'Alba, 2017,
Piedmont, Italy**

**Jourdan &
Pichard “Les 3
Quartiers”,
Cabernet Franc,
2011, Chinon,
France**

**Blackwater
“Pleasure Garden”
Palomino, 2017,
Roberson, South
Africa**

**Dominio de
Punctum Dulce
Venganza,
Chardonnay,
Spain**

Loredana Addari and Nicola Argamante decided they'd enough of their jobs in the city, so they packed it all in, studied winemaking and bought a tiny vineyard in Monforte d'Alba. They upgraded the traditional estate into an eco-friendly haven by adopting lighter bottles, handpicking, solar panels, natural waste water purification, massively reducing the use of chemical treatments & sulphur.

A small dynamo Chinon vigneron producing pure, concentrated yet elegant Cabernet Franc using organic principles from average 45 year old vines. Perfume and fruit purity are the hallmarks of Pichard & Jourdan wines. These were the first wines we ever imported and we still adore them to this day.

Francois Haasbroek is, in our opinion, the man who made Waterford Estate the Stellenbosch legend that it is. But he always had a dream of going it alone. So when he'd finished his shift he'd go searching for under appreciated vineyards, ones whose grapes would disappear into blends, and then he'd stay up until 3am vinifying them. Then he'd head back to work at Waterford the next day.

Dominio de Punctum was founded and is still owned by the Fernandez family. This family has a long winemaking history, but this a new venture from four young siblings set up in 2005. Jesus Fernandez is the vineyard manager and Ruth Fernandez is the head winemaker and they make their wines organically and biodynamically, free of chemicals and in harmony with the environment.

What We Taste:

Tangy almond, over-ripe cherries, blackberries, floral and chocolatey notes.

What We Taste:

Black and red fruits with spicy oak and silky tannins.

What We Taste:

Lemongrass, gooseberry, chalk, gentle honeysuckle, tarragon, green pepper, creamy lemon, slate, green apple & sherbet.

What We Taste:

Guava, quince & baked peaches drizzled in honey. Sweet revenge.