

AU NATURAL

HUMBLE GRAPE ISLINGTON

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

**Bobar Viognier,
2018, Yarra
Valley, Australia**

The natural wine movement has grown in numbers, momentum and fans since Tom & Sally Belford took to it, like ducks to water! A rich, unrestricted sensory experience, that feels like the awakening of taste buds by cool citrus juice upon a lazy Sunday morning. A lively, fresh and good to the earth wine, that will have you joining the Belford's following sooner than you think.

What We Taste:

Pear, apple, white blossom and grapefruit zest

**Matic Wines "A
Love Story in 3
Acts", Slpon,
2018, Stajerska,
Slovenia**

Matic's humble nature is reflected tenfold in the wine he produces. He's a true obsessor when it comes to experimentation and exploration with his winemaking. His flagship "A Love Story in 3 Acts", wine depicts rivers, to layers of rock, and finally maturation. Each of his "acts" play a vital part in telling the real story of Matic's rather outstanding wines.

What We Taste:

Honey & honeysuckle, pear, lemon zest, wet stones

**Gonc Winery
Turbo Diesel
Injection,
Smarnika, 2018,
Ptuj, Slovenia**

Meet one of our hero producers, Peter Gönc. Classic rock marketer turned winemaking maestro, when he lost his job in the city, Peter went back to his dad's vineyard, working his way up and eventually taking it over.

He's a one-man winemaking band and is a massive classic rock fan, which is expressed heavily in his labels as well. When wine meets music.

What We Taste:

Flowers, grapes, lime & lemon and mineral notes

**Domaine St
Honorat Rouge,
2015, Cotes du
Rhone, France**

Syrah/Grenache from organic vineyards promoting biodiversity & butterflies. Powerful but fresh is how the Fabre family describe the reds they produce between Avignon and Nimes at Domaine St Honorat. Powerful black berry fruit flavours baked beneath the hot sun, but kept fresh by their organic certified farming methods.

What We Taste:

Silky smooth blackberry, blackcurrant, black cherry and dark chocolate