

Real Wine In The Vines, a snapshot of british natural wines, ciders & spirits

Tuesday 16th May, 2023

A TASTING FOR THE TRADE

Newbarn Farm, HP9 2QZ

@REALWINEFAIR

THEREALWINEFAIR.COM

IN ASSOCIATION WITH







Welcome to Real Wine In The Vines 2023!

Welcome to the inaugural 2023 Real Wine Fair In The Vines! We are delighted to be hosted by Woodfine Wines, a regenerative farm and winery in Seer Green in the Chilterns.

This is the first ever UK artisan wine festival of natural growers and winemakers, comprising those who work organically and/or biodynamically and with few or zero interventions in the winery. That said, real wine is relative rather than an absolute or precise term and embodies a certain spirit of endeavour in the vineyard and the winery. We understand that each grower has a highly specific approach; we should celebrate those differences.

Real wines tend to be made in small quantities by artisan or independent producers who work without chemicals (which means no artificial fertilisers, pesticides or herbicides) in low-yielding vineyards and then vinify without artificial yeasts or enzymes, or recourse to acidification or other adjustments. Many are made with only tiny amounts of added sulphur and some with none at all. 'Nowt taken out and nowt put in', as the saying goes. The motivation is to rediscover the true flavour of wine by capturing the sense of place (terroir) and the very nature of the vintage.

As well as hosting those producers making low-intervention wines across England & Wales, we are also pleased to have the best of British cider, sake, eaux-de-vie and beer on show.

Please also check out the artisan food tables and grab a bite from one of the stalls or attend one of the fascinating Real Wine seminars and masterclasses.

We hope you all have a terrific day out here in the country!

The Real Wine Fair Team

INDEX OF GROWERS

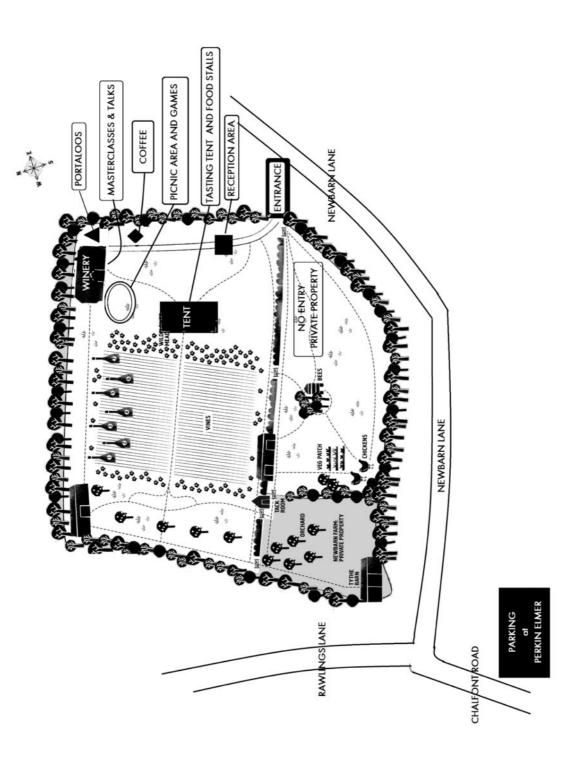
KENT	
Sophie Evans	1
Ham Street Wines	2
EAST SUSSEX	
Davenport Winery	3
Natalia Harris	4
Tillingham Wines/Walgate & Co	5
SURREY	
Albury Organic Vineyard	6
LONDON	
Forty Hall Vineyard	7
Kanpai – London Craft Sake	8
Sacred Spirits	9
Hoxton Hill Brewery	10
BUCKINGHAMSHIRE	
Woodfine Wines	11
HAMPSHIRE	
Charlie Herring Wines	12
The Wharie Experience	13

INDEX OF GROWERS

WILTSHIRE	
Offbeat Wines	14
Domaine Hugo	15
GLOUCESTERSHIRE	
Capreolus Distillery	16
HEREFORDSHIRE	
Little Pomona Orchard & Cidery	17
Black Mountain Vineyard	18
SOMERSET	
Limeburn Hill Vineyard	19
DEVON	
Find and Foster Fine Ciders	20
COUNTRYWIDE	
Lost in a Field	21
WALES	
Ancre Hill Estates	22
Whinyard Rocks	23

REAL FOOD – Artisan Produce & Food Stalls

Chiltern Charcuterie and Nettlebed Creamery Frank's Coffee Truck A Little Street Kitchen



THE PARTNERS

These are the people who, along with the winemakers, have helped make the fair happen. If you fancy finding out more about what they do, check out their websites.

Les Caves de Pyrène - <u>lescaves.co.uk</u> - Les Caves de Pyrène, a wine importer, distributor and agent, was founded in 1988. Initially it was four people, a battered van and a small handful of wines from South West France. Despite our subsequent growth, our philosophy remains the same as it did from the beginning: to source the best quality wines directly from the grower and the vineyard; that these wines should reflect where they come from (the expression of "terroir"); that these wines should be sustainable, with low intervention and preferably organic or biodynamic; that we not only sell these wines with energy and passion but provide the service that helps our customers to connect more effectively with their customers.

Under the Bonnet - <u>winesutb.com</u> - Launched in 2015 from a South London basement, Under the Bonnet began with a passion for the wines of the Loire. We've since embraced wines from across France, Germany, Italy, Chile and most recently, the UK.

We work with growers whose farming practices prioritise the health of their land, who farm without systemic chemical input.

We're proud to work with some of the UK's most vital and trailblazing growers. Bearing witness to the start of their exciting journey is a rare privilege.

The Catalogue

The catalogue is divided by counties within England and Wales. For further information about any aspect of the Wine Fair please either consult our website <u>therealwinefair.com</u> or contact any of the partners who will be present.

How the pricing works:

The prices quoted denote trade prices exclusive of VAT.* *Find and Foster's prices are inclusive of VAT.

POA - please ask the agent/distributor for price and availability.

MASTERCLASSES

There will be a couple of masterclasses given by growers and experts during the day, details of which are given below. Seats are on a first come first served basis, but please feel free to join and listen in even if there is no seating available.

Regenerative Farming: Agriculture, Community & Health

12.00 noon -1.00 pm

Guest speakers: Richard Woodfine (Woodfine Wines & Rebel Restoration), Dr Jamie Goode (journalist, blogger, author), and Dr Lucy Williamson (nutrition consultant & ambassador for Real Food Campaign) Location: The Winery

The History, Culture, and Future of Cidermaking

2.00 pm- 3.00 pm

Guest speakers: James Forbes (Little Pomona) and Polly Hilton (Find & Foster Cider) Location: The Winery

KENT

SOPHIE EVANS, Kent - Organic/Biodynamic

Agent/Distributor: Under the Bonnet Wines Sophie Evans studied winemaking in the UK before travelling to work with Michael & Melanie Voelker at 2Naturkinder in Germany, where she made the first two wines under her own name. She has since returned to the UK to farm a single hectare of vines in Kent: working attentively with teas, ferments, and essential oils for disease control alongside biodynamic treatments. She works with Pinots Gris & Noir, alongside a small planting of hybrid varieties, her eagerly anticipated first English vintage is a testament to her attention to detail, intuition and sheer love for winemaking.

2022 ELECTRIC FIELD	POA
2022 PINOT GRIS	POA
2022 PINOT NOIR	POA
2021 BLAUER SILVANER (GERMAN PROJECT)	£15.95

KENT

HAM STREET WINES, LUCIE SWIESTOWSKA & JULES PHILLIPS, Kent - Biodynamic (in conversion) TABLE 2 Agent/Distributor: Under the Bonnet Wines

Ham Street Wines is the project of husband & wife team Lucie & Jules, who planted four hectares of vines in 2019 on the edge of the Romney Marsh. Bitten by the regenerative agriculture bug, the pair have a keen understanding that improving soil health and not upsetting the natural balance is the key to healthy fruit, and happy wines. Their first zero-sulphur releases were made in collaboration with Dan & Nic at Offbeat, and the build of their winery on the farm will be ready for the 2023 vintage. Their commitment is an inspiring reminder of what is possible for viticulture in the UK.

2022 PET NAT

POA

EAST SUSSEX

DAVENPORT VINEYARDS, WILL DAVENPORT, East Sussex & Kent - Organic

Agent/Distributor: Les Caves de Pyrène

Davenport Vineyards started in 1991 with a 5-acre vineyard at Horsmonden in Kent. Following conversion to organic management in 2000 the vineyard area has expanded to 25 acres and production now includes dry white, Pinot Noir red wines and a range of sparkling wines, plus the addition of a Pet Nat in 2015. All the winemaking is done with minimal intervention, natural yeasts, low sulphite levels, no fining or enzymes and minimal filtration. Will Davenport says the aim is to make the best wine possible while reducing their impact on the environment.

Davenport Vineyards is a frequent winner of the Soil Association BOOM awards and also a winner of the Drinks Business sustainability award.

2021	HORSMONDEN DRY WHITE	£13.40
2018	LIMNEY ESTATE SPARKLING	£23.15
2021	DIAMOND FIELDS PINOT NOIR	£16.40
2022	DAVENPORT PET NAT	£18.00

EAST SUSSEX

NATALIA HARRIS, PHILIP HARRIS, East Sussex - Organic

Natalia Harris is an organically certified, family-run farm and vineyard near Hastings. Drawing on experience gained working in Alsace, Galicia, and a hugely influential 15+ year stint working at Davenport Vineyards, they have planted a 2ha plot with Ortega, Chardonnay, Bacchus, and Pinot Noir. The aim of the project is to produce still wines that reflect the quality of the vineyard and its soils. They make the wine at Davenport with a little help from their friend Will.

2022 NATALIA HARRIS

POA

EAST SUSSEX

TILLINGHAM WINES/WALGATE & CO, East Sussex - Biodynamic Agent/Distributor: Les Caves de Pyrène	TABLE 5
Tillingham is a biodynamically managed mixed farm, which dates back to the 13th century and seventy acres. Ben Walgate, founder and winemaker, will be opening a selection of wines from alongside some from his own fledgling negociant project.	•
2021 QVEVRI WHITE ~ Pinot Blanc, Chardonnay	£24.60
2021 FIELD BLEND ONE - 50cl	£20.20
2021 TILLINGHAM ROSE	£23.95
2021 PINOT NOIR	£25.90

SURREY

ALBURY ORGANIC VINEYARD, NICK WENMAN, Albury, Surrey - Organic

Albury Vineyard is Surrey's only organic and biodynamic vineyard, producing outstanding English sparkling wine from grapes grown in the beautiful Surrey Hills. Originally famed for the (still) Silent Pool Rosé, which was served on the Royal Barge to celebrate the Queen's Jubilee in 2012, Albury Estate's sparkling wines have since gone on to win numerous international awards and are featured on the wine lists of some of the country's best restaurants. The vineyard was planted by owner Nick Wenman in 2009 and remains a boutique, family-run business.

NV	ALBURY ESTATE CLASSIC CUVÉE	£22.95
2017	ALBURY ESTATE BIODYNAMIC WILD FERMENT	£32.95

FORTY HALL VINEYARD, Enfield, London - Organic

Forty Hall Vineyard is London's only commercial scale vineyard, producing single estate still and sparkling wines from grapes grown organically on ten acres of farmland in Enfield, North London. Largely tended by a community of over one-hundred volunteers, the vineyard is a social enterprise promoting physical and mental wellbeing and providing opportunities for local people to enjoy the benefits of being outdoors, meeting others, learning new skills and much more. Their award winning, organic wines are created by Will Davenport and income from sales is put straight back into the project.

2019 LONDON BRUT (sold in cases of 6)

£140.00 (per case of 6 ex VAT)

LONDON

KANPAI - LONDON CRAFT SAKE, London Agent/Distributor: Les Caves de Pyrène

KANPAI is extremely proud to be the UK's first sake brewery, crafting modern, British sake using traditional Japanese techniques in London, since 2016. Welcome to the sake revolution! Brewed like a beer, enjoyed like a wine. KANPAI means "cheers" in Japanese. KANPAI has a focus on hand-crafted traditional brewing methods, all their sake is made lovingly from start to finish on site. Fermented from rice, KANPAI sake is free from sulphites and preservatives, naturally gluten-free and vegan.

NV	HANA 'FLOWER' - Plum Sake - 37.5cl	£14.55
NV	KUMO 'CLOUD' - Tokubetsu Junmai Nigori Sake - 37.5cl	£11.55
NV	KAZE 'WIND' - Junmai Ginjo Sake - 37.5cl	£14.55
NV	SORA 'SKY' - Honjozo Sake - 37.5cl	£11.55
2021	TSUKI 'MOON' - Junmai Usu-Nigori Kijoshu - 75cl	£24.25

LONDON

SACRED SPIRITS, IAN HART AND HILARY WHITNEY, Highgate

Agent/Distributor: Les Caves de Pyrène

Founded in 2009, Sacred Spirits is a pioneer of vacuum distillation in the drinks industry, a technique which uses 90% less energy than a traditional distillery. This process is key to creating the fresh, smooth spirits for which Sacred are renowned. The range now includes a selection of gins, vodkas, aperitifs, whiskies, and the very first English vermouths, one of which, Sacred English Amber Vermouth, was awarded World's Best Vermouth. Inspired by invention, Sacred continues to create world-beating spirits and is represented on five continents. Sacred Spirits is proud to be a B Corp.

NV	SACRED GIN LONDON DRY GIN	£27.80
NV	SACRED OLD TOM GIN	£33.70
NV	SACRED PINK GRAPEFRUIT GIN	£32.45
NV	SACRED CARDAMOM GIN	£32.45
NV	SACRED SPICED ENGLISH VERMOUTH	£18.00
NV	SACRED ENGLISH AMBER VERMOUTH	£18.00
NV	SACRED ROSEHIP CUP	£24.75

LONDON

HOXTON HILL BREWERY, London

Agent/Distributor: Les Caves de Pyrène

Hoxton Hill is a collaboration between London Beer Lab's Bruno & Karl and Les Caves de Pyrène. The Hoxton Hill Fin Lager is a nod to the mullet sported in East London in the early 2000s. A crisp, beautifully crafted beer with a slightly malty taste. The Duel Pale Ale is based on the fact that in 1598 the poet and playwright Ben Johnson fought and killed a fellow actor in a duel on Hoxton Fields. Today Hoxton is better known for partnerships and collaborations rather than deathly duels and this beer pays homage to Hoxton's contemporary identity.

NV FIN LAGER - 330ml

£1.63

NV DUEL PALE ALE - 330ml

£1.76

BUCKINGHAMSHIRE

TABLE 11

WOODFINE WINES, RICHARD WOODFINE, The Chilterns - Organic Agent/Distributor: Les Caves de Pyrène

Today's wonderful hosts, Woodfine Wines, converted to organic status and use regenerative agriculture to support the natural management of their land, thereby improving organic carbon burial and the biodiversity of their ecosystem. 20% of the vineyard is dedicated to PIWIs that haven't been sprayed since planting. Copper or herbicides have never been sprayed and they selectively use biodynamic compost and sprays alongside various Korean Natural Farming techniques. All is in aid of their chief aspiration, to responsibly produce natural wines with zero chemical additions.

2021 WOODFINE SPARKLING ~ Chardonnay/Pinot Noir Rosé	£21.90
2021 WOODFINE SPARKLING ~ Pinot Noir Rosé	£24.90
2022 INTERCONNECTIONS PART 1 Sparkling Cider	£15.55
2022 INTERCONNECTIONS PART 2 Sparkling Col Fondo Rosé ~ Chardonnay/Pinot No	bir £25.00
2022 INTERCONNECTIONS PART 3 Sparkling Col Fondo Rosé ~ Pinot Noir	£28.00
NV INTERCONNECTIONS MULTI-VINTAGE - Sparkling Col Fondo	£25.00

HAMPSHIRE

CHARLIE HERRING WINES, TIM PHILLIPS, Lymington, Hampshire – Organic Agent/Distributor: Les Caves de Pyrène

Located in Hampshire's New Forest, less than 2 miles from the sea, on the south coast of England, Charlie Herring comprises a 7 acre smallholding with woodlands, orchards and a walled vineyard. With nature at its core, the wine growing philosophy is minimal intervention with the aim of producing wines that reflect biodiversity and the gravel soils of the area.

2018 THE BOOKKEEPER

2017 PROMISED LAND ~ Sparkling

£31.10

£22.00

HAMPSHIRE

TABLE 13

THE WHARIE EXPERIENCE, GUILLAUME LAGGER, Lymington, Hampshire

Guillaume is a Swiss oenologist with a passion for wine, cider, beer and mead production. During his studies in Switzerland, he had the opportunity to come and live in his partner's family house. It didn't take him long to convince himself that this was the perfect place to start a small wine and cider production business. He decided to plant a vineyard and an orchard. Whether in the fields or in the winery, to constantly improve the quality of his products is Guillaume's aim.

2021 THE ROSÉ	£9.90
2021 PINOT NOIR ~ Rosé	£14.52
2020 CHARDONNAY	£14.52
2020 PINOT NOIR	£14.52
2022 CABARET NOIR	£19.80
2022 BACCHUS ORANGE	£19.80
2020 THE CIDER ~ Sparkling	£4.80
2020 SIDE BY CIDER ~ Still	£3.50
2021 SIDE BY CIDER ~ Sparkling	£5.80
2021 DABINETT ~ Sparking	£5.50
NV CHOUCHEN ~ Apple & Honey Wine	£15.00

WILTSHIRE

OFFBEAT, NICOLA AND DANIEL HAM, Salisbury, Wiltshire - Organic (in conversion) Agent/Distributor: Under the Bonnet Wines

Offbeat is the exciting project of Nicola & Daniel Ham, started in 2018 as a creative-outlet, and quickly becoming a full time family operation. Both marine biologists, Dan was bitten by the winemaking bug whilst they lived in New Zealand as Nicola completed her PhD. Since 2020, Dan and Nicola have been making the wines in their own cellar, a converted barn just outside Salisbury. They produce delicate and dynamic wines with no additions, using fruit from trusted growers with shared values. Since 2022, all fruit is organically or biodynamically farmed.

NV	JUICE CHASE	£15.90
2021	FIELD NOTES 3	£17.20
NV	369	£14.90
2021	FIELD NOTES 1	£15.70

WILTSHIRE

DOMAINE HUGO, HUGO STEWART AND DANIEL HAM, Wiltshire - Biodynamic Agent/Distributor: Under the Bonnet Wines

Hugo Stewart returned home to Wiltshire after a 20-year stint farming biodynamically in Corbières, planting traditional Champagne varieties on the chalk slope at the family farm in 2015. A chance encounter with Daniel Ham in 2018 was the spark for Domaine Hugo, the second collaboration of Hugo's winemaking journey. Dan heads up the winemaking, with Hugo concentrating on the biodynamic viticulture across three hectares. Hugo's attention to detail in the vines and Daniel's commitment to terroir-driven, zero-sulphur wines is a formidable combination.

2020 COLFONDO

2019 HUGO

£19.00

£31.00

GLOUCESTERSHIRE

CAPREOLUS DISTILLERY, BARNEY WILCZAK, The Cotswolds, Gloucestershire Agent/Distributor: Les Caves de Pyrène

Capreolus' work is a celebration of, and conduit to, the landscape and fruits of the beautiful surrounds of their Cotswolds landscape. Wild fermented Eaux de Vie, produced from distiller Barney Wilczak's childhood home, capture an absolutely pure essence that elevates normally hidden flavours and aromas to connect us with fruit, parent plant, landscape and climate. With up to 45kg fruit compressed into each litre this terroir driven approach means these are amongst the most precious and demanding of spirits to be found.

2019 1000 TREES APPLE EDV	£48.65
2021 PERRY PEAR EDV	£48.65
2020 QUINCE EDV	£86.15
2020 DAMSON EDV	POA
2021 RASPBERRY EDV	£102.80
2022 BLACKCURRANT EDV	£102.80
2021 GOOSEBERRY EDV	£102.80
2018 SIEGERREBE GRAPE EDV	£48.65
2019 BACCHUS GRAPE EDV	POA
2018 APPLE EDV IN CHESTNUT BARREL	£49.10
NV GARDEN SWIFT DRY GIN	£32.35
NV HART & DART GIN	POA

HEREFORDSHIRE

LITTLE POMONA ORCHARD & CIDERY, JAMES AND SUSANNA FORBES, Herefordshire TABLE 17 Agent/Distributor: Les Caves de Pyrène

Little Pomona are natural cider makers on a mission to re-write the cider rulebook, they make creative and playful bottles that showcase the amazing fruit grown in Herefordshire, where they are based. Their super low intervention approach allows the true essence of the fruit and the orchards to be beautifully expressed.

2021 HARD RAIN PERRY ~ Sparkling Perrykin	POA
2022 DISCO NOUVEAU ~ Sparkling Cider	£6.35
NV TABLE PERRY ~ Sparkling Perry	£7.20
NV TABLE CIDER ~ Sparkling Cider	£6.20
2020 ORANGE CIDER ~ Still Cider	£9.35
2020 OLD MAN AND THE BEE ~ Still Cider	£9.60
2019 ART OF DARKNESS ~ Still Cider	£9.00
2021 TO BOLDY GO ~ Sparkling Wine	£12.90
2022 TO BOLDY GO, "WHO MOURNS FOR GRAPES?" ~ Sparkling Wine	POA
2021 BRUT ROSÉ ~ Sparkling Wine	POA

HEREFORDSHIRE

BLACK MOUNTAIN VINEYARD, LAURA AND MARK SMITH, Herefordshire - Organic Agent/Distributor: Under the Bonnet Wines

Black Mountain Vineyard in Herefordshire, planted by Mark & Laura Smith in 2009, has been an evolution with no rulebook. They replanted with better-matched hybrids after classic English sparkling varieties quickly proved unsuitable. Organic conversion began in 2018, certification followed and they've been zero sulphur in the winery since. Breaking ground at the 52nd parallel, in 2021, Mark began experimenting with his own take on Korean Natural Farming, producing alternative treatments to prioritise soil and vine health. Working with no additions in the cellar, the limited quantity of wines released are eagerly anticipated each year.

NV COL FONDO NV3 WHITE

COL FONDO NV2 BED NV

TABLE 18

£18.00

£18.00

SOMERSET

LIMEBURN HILL VINEYARD, ROBIN SNOWDON, Chew Magna, Somerset - Organic & Biodynamic TABLE 19

Limeburn Hill Biodynamic Vineyard is an innovative, ecological vineyard near Chew Magna on the edge of Bristol. Small batches of wine are made – hand harvested, wild yeast-fermented, with zero additions, to produce clean, exuberant, Demeter-certified natural wines and spirits. Owners Robin Snowdon and Georgina Harvey run with biodynamic principles to encourage the fullest expression of the spirit of the land in their wines, and to create a healthy landscape, rich in wildlife. The vineyard is now a centre for biodynamic winegrowing, sharing knowledge through workshops, online courses and talks.

2022 BELTAIN ~ Pet Nat Amber	£18.75
2022 LAMMAS ~ Pet Nat Rosé	£18.75
2022 SAMHAIN ~ Pet Nat Red	£18.75
2022 GENIUS LOCI ~ Eau de Vie de Vin	£11.50
2022 QUINDRED SPIRIT ~ Quince Eau de Vie de Vin	£13.00

DEVON

FIND AND FOSTER FINE CIDERS, Devon

Find and Foster work with farmers in the Exe Valley, Devon to breathe life back into moribund traditional orchards on their farms; to prevent further decline and the extinctions of important local apple varieties. Aided by their flock of Shropshire sheep they create balanced, biodiverse ecosystems that thrive with wildlife and require minimal human intervention. Their aim is to reveal the quality potential of the orchards, creating natural, world class Champagne method, keeved and pet nat ciders.

2019 APPELLATION, METHODE TRADITIONELLE	inc vat £12.00
NV MÊLÉ (sold in cases of 36)	£69.00 (per case of 36)
2022 HUXHAM KEEVED CIDER	£9.45
2018 ROOT ~ Still Cider	£9.00
NV BLOSSOM ~ Still Cider	£8.50
2021 PET NAT PERRY	£15.00

LOST IN A FIELD, TIM WILDMAN, Countrywide Agent/Distributor: Les Caves de Pyrène

Lost in a Field is on a mission to rescue the fast-disappearing heritage grape varieties planted in the UK in the last century and to craft them into delicious, low intervention pét-nats, using natural winemaking methods. This is their Great British old vine story, seen through the technicolour prism of the German grape variety crosses planted in the 1960s, 70s and 80s by eccentric amateurs. Back then the nascent British wine industry was based on a Burgundian model, of small plots established by grower-maker vignerons working out of garden sheds and garages, a stark contrast to the modern era of corporate brands and business models. "Here's to the crazy ones, the misfits, the rebels, the troublemakers, the round pegs in the square holes." Lost in a Field is all about old vines, heritage grape varieties and natural wine. Think different, drink different.

2022 FROLIC PET NAT

£25.40

TABLE 22

ANCRE HILL ESTATES, RICHARD & JOY MORRIS, Monmouthshire - Biodynamic Agent/Distributor: Les Caves de Pyrène

Ancre Hill Estates comprises 11ha of Chardonnay, Pinot Noir, Albariño and Triomphe planted between 2006 and 2017 around Monmouth, Wales. Biodynamic practices were adopted in 2010 to protect the integrity of the land and the wines. Organic and biodynamic certifications were achieved in 2013 and 2014 respectively through Demeter. The wines are made with as little interference as possible in a purpose built straw-bale winery. They believe in a long, slow élevage for the wines with extended time on lees, creating wines which are true to vintage and provenance.

NV	BLANC DE NOIRS	£28.95
2018	PEFRIOG SPARKLING	£19.85
2020	CHARDONNAY	£18.90
NV	PET NAT RED	£12.90
NV	PET NAT PINK	£12.90
2021	ORANGE WINE	£18.55
2020	PINOT NOIR	£24.75

WHINYARD ROCKS, JAMES AND SUSAN KINSEY-JONES, Powys

Whinyard Rocks is a small-scale low-intervention vineyard producing natural wines in Wales. Susan and James have planted 2500 Solaris, Rondo, Regent, Phoenix and Ortega vines across 1.5 acres at James' childhood home and sheep farm in Radnorshire, in Mid-Wales. A careful selection of disease resistant hybrid varieties minimises the need for chemical inputs. The vineyard adopts a regenerative approach and has eliminated the use of pesticides. Whinyard Rocks' wines are unfiltered, unfined and fermented with indigenous wild yeasts.

2021 COL RONDO ~ Sparkling Red

2021 PET NAT

£14.50

£14.50

ARTISAN SUPPLIERS & STREET FOOD

Chiltern Charcuterie

<u>www.chiltern-charcuterie.co.uk</u> - Chiltern Charcuterie is a small family-run business nestled in the Chilterns. A leading artisan producer, with award winning salami and airdried meats. Chiltern Charcuterie love to experiment with flavours and aim to balance tradition with innovation, creating an exciting range full of continental and British flavour. They take pride in sourcing meat from local, independent farms that adhere to the highest ethical standards.

Nettlebed Creamery

<u>www.nettlebedcreamery.com</u> - Based in Henley-on-Thames, the Nettlebed farm has been in the family since 1901, the dairy was installed in 1950 and organic certification with the Soil Association was obtained in 2001. For owner Rose, sustainable, organic farming practices alongside a happy herd are the two prerequisites for creating artisan, award-winning cheese, milk, and kefir.

A Little Street Kitchen

<u>www.alsk.cafe</u> - Based in Amersham, proprietor Leela, creates Asian-inspired street food that marries local and Asian flavours. ALSK always make their food from scratch, inhouse with ingredients they know and love: fresh, seasonal, and local where possible. Leela always looks to partner with suppliers who share the same curiosity and passion for food and a sense of responsibility for community.

Franks Coffee Truck

<u>www.frankscoffeetruck.co.uk</u> - Based in Beaconsfield, Buckinghamshire, Franks Coffee Truck serves delicious barista coffee, cakes and cookies, artisan teas and soft drinks across South Buckinghamshire.



IN ASSOCIATION WITH







a little street kitchen

