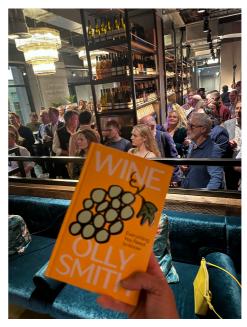


apples. A trendy style today of ange wine has been produced in Georgia for around 8,000 years and many Georgian wineries still ferment, age and store their wines the age-old way, using the large clay vessels called quevri that are buried underground.

Pét-Nat (or Pétillant Naturel) is a sparkling wine made using the Méthode Ancestrale. Partially fermented juice is sealed in a bottle (often with a crown cap, the kind you find on a beer bottle). Fermentation carries on and traps carbon dioxide in the bottle, creating fizz with generally lower levels of alcohol than other sparkling wines (see page 42 for more on making sparkling wines). Sediment is present, because Pét-Nat is unfiltered, leaving the wines cloudy if the bottle is moved around. They can be absolutely delicious check out the wines of Tim Wildman. I love his Astro Bunny (see page 15) and his latest English Pét-Nat project, Lost in a Field.

Glou-Glou mostly refers to a gluggable, low-tannin red generally with lower alcohol. In the trade we might term it 'smashable'. I prefer serving this style of red lightly chilled to emphasise its refreshing and fruity nature. There are many things to love about wines of minimal intervention. Parare commercially out of is other crops such as olives veg. and livestock too. Cor with vast areas under vine erate-owned monocultur scant opportunities for wiregenerative farming. An support smaller growers wherever possible. If you as I do, these categories a ever more vital, and it's word each of the planet.







Pizza and Pét-Nat.<sup>2</sup> With pizza's pillowy bite and classic range of bold flavours, the fizz and fruitiness of Pét-Nat is a wonderful contrast and delivers refreshment that you can pop till you drop. An informal pairing to pluck from your locker of libations, Pét-Nat is generally sealed with a crown cap like a beer bottle. Serve it chilled in white wine glasses and you'll turn pizza night into party night.

Tim Wildman's Astro Bunny Pét-Nat is made by a British Master of Wine in Australia and brings fun and flair to the world of wine. When Tim sent

me a bottle of this in October 2024 (the year these vineyards were finally certified organic), I wrote to him: 'Ruddy hell, mate, love the aromas, riffling peach and orange blossom, all sweet summer's gifts. Sipping it is GLADNESS. A peach-apricot haze of precision tightly defined by the fizz; vivacious, seductive and celebratory splendour. Brilliantly manages to feel fully ripe and yet concisely crisp. I'd buy a ton of that.' I should really have just said 'It's ace.' This is a bottle to move in with – a liquid roommate who always knows the best tracks for every kitchen disco.

