



Nania's

· VINEYARD ·

NANIAS.CO.UK/TRADE-SHOP

[@NANIASVINEYARD](https://www.instagram.com/NANIASVINEYARD)



NANIA'S RED WINE 'THE SOMERSET BADGER'

NANIA'S ORANGE WINE 'THE MALVERN FOX'

Vintage: 2021

ABV 9.4%

250ml

Vintage: 2021

ABV 9.2%

250ml

Country of Origin: England

Country of Origin: England

Vineyard: Mayland Vineyard, Somerset

Vineyard: Two Beacons Vineyard, The Malvern Hills

Winemaker: David Morris, Mountain people wine, Wye Valley, Wales

Winemaker: David Morris, Mountain people wine, Wye Valley, Wales

Varietal Composition: A field blend - 60% Pinot Meunier 40% Pinot Noir

Varietal Composition: 100% Bacchus

Technical Analysis: Acidity 5.8 g/L, pH 3.7, Residual Sugar 0.11 g/L

Technical Analysis: Acidity 5.4g/L, pH 3.62, Residual Sugar 1.32 g/L

Suitability: vegan friendly

Suitability: vegan friendly

Tasting notes: A light English red wine with a deep pink hue with complex aromas of redcurrant, Cranberry, and English summer fruits. On the palate, it is light bodied and dry with a balanced acidity, offering flavours of summer fruit with Intriguing secondary and tertiary notes, both smokey and earthy, that add complexity and nuance. serve it at a cool cellar temperature. around 15°C

Tasting notes: The wine has a vibrant golden hue with apricots, pear and honey on the nose. On the palate, it's fuller-bodied and dry with a balanced acidity, offering flavours of tropical fruit. The wine has a very long finish with apricot and honey notes, making it an ideal companion to food or as an aperitif. To fully appreciate its complex flavours and aromas, we recommended to serve it at a cool cellar temperature. around 15°C

LOW-INTERVENTION WINEMAKING NOTES

For these two still wines, we've worked in collaboration with low-intervention winemaker David Morris, of Mountain People Wine in Wales, to make two very unique wines from grapes sourced from a couple of small family run vineyards in the west country. Both the wines went through a carbonic maceration (17 days for the orange and 32 days for the red) where the hand-picked grapes were fermented whole, in sealed tanks. This method, combined with a wild yeast fermentation, allowed for a unique extraction of flavours and aromas from the grapes, resulting in a wine with a distinct character. We left the must unchaptalized (no addition of sugar to the juice before fermentation to increase the alcohol) as we believe this can mask the natural flavour profile of the grapes.

The resulting wines are light in alcohol, but certainly not in character! After the initial fermentation was complete, the wines were left to mature on their lees for a year in stainless steel with regular Bâtonnage undertaken; a process where the lees are regularly stirred back into the wine to add complexity and to naturally protect the wine from oxidation. During this time, when the winery warmed up in the spring, the wines underwent a spontaneous malolactic conversion, further adding to the depth and complexity, when the tart Malic acid converted to the smoother lactic acid. Finally, to ensure quality and stability, a minimal sulphur addition was made before the wines were canned, without filtration. The resulting wines are totally unique and have been carefully crafted and matured to perfection before release.



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NANIA'S ROSÉ SPRITZER - 'THE SUSSEX SQUIRREL'

VINTAGE: 2020 ABV:5.5% SERVE: 250 ML

COUNTRY OF ORIGIN: ENGLAND

VINEYARD: OFF THE LINE VINEYARD, SUSSEX

VARIETAL COMPOSITION: 57% RONDO 43% GLASTONBURY SPRING WATER AND A TOUCH OF A RASPBERRY SHRUB FROM THE BRISTOL SYRUP COMPANY

TECHNICAL ANALYSIS: ACIDITY 3.5 G/L, PH 3.62, RESIDUAL SUGAR 12.2 G/L CALORIES PER CAN: 90

SUITABILITY: VEGETARIAN & VEGAN FRIENDLY

WINEMAKING NOTES:

OUR ROSÉ SPRITZER 'BASE' WINE IS MADE FROM RONDO GRAPES GROWN AT OFF THE LINE VINEYARD IN EAST SUSSEX AND VINIFIED AT THEIR ON-SITE WINERY. THE FRUIT WAS WHOLE-BUNCHED PRESSED AND FERMENTED WITHOUT CHAPTALISATION IN STAINLESS STEEL, TEMPERATURE CONTROLLED, TANKS AT 13-15C. THE AIM WAS TO MAKE A LIGHT WINE AT 9.6% ABV

WE THEN BLENDED OUR LOVELY ROSÉ WINE WITH GLASTONBURY SPRING WATER DRAWN FROM A SPRING BENEATH GLASTONBURY TOR. FINALLY WE ADDED A HINT OF RASPBERRY SHRUB FROM THE BRISTOL SYRUP COMPANY. THE BLEND WAS THEN GENTLY CARBONATED AND CANNED IN OUR INFINITELY RECYCLABLE ALUMINIUM CANS.

TASTING NOTES:

THE GREAT TASTE AWARD JUDGES SAID: "A GOOD DEPTH OF PINK TONALITY IS IMMEDIATELY SUGGESTIVE OF A ROSÉ WINE, AND THE NOSE IS AGAIN SOUNDLY VINOUS. THE RASPBERRY ON THE NOSE IS DELICATE, IN GOOD BALANCE WITH GRAPE NOTES. THE PALATE IS INSTANTLY ATTRACTIVE: NICELY DRY, WITH THE MEREST HINT OF FRUIT-CARRYING SWEETNESS; THE ACIDITY, THANKS PERHAPS TO THE SHRUB, HAS A ROUNDED, UNAGGRESSIVE COMPLEXITY. THE EFFERVESCENCE IS GENTLY REFRESHING. THIS IS A WELL-BALANCED SPRITZER, CAREFULLY CONSIDERED IN TERMS OF BOTH TASTE AND FLAVOUR, AND WOULD WORK WELL BOTH AS AN APERITIF AND AS AN ACCOMPANIMENT TO LIGHT DISHES."

WHERE IS NANIA'S VINEYARD?

NANIA'S VINEYARD IS SITUATED ON AN ALLOTMENT IN BRISTOL'S MONTEPIELIER NEIGHBOURHOOD. IT'S JUST A SMALL PATCH OUT THE BACK OF OUR TERRACED HOUSE AND WE'VE FILLED IT WITH VINES, SOME TAKEN AS CUTTINGS FROM A 50 YEAR-OLD GRAPE VINE WE INHERITED IN OUR BACK GARDEN. IT'S WHERE WE SPEND MOST OF OUR FREE TIME AND WHERE WE EXPERIMENT WITH SMALL-SCALE VITICULTURE AND OENOLOGY - STRICTLY FOR PERSONAL CONSUMPTION FOR NOW! IT HAS A UNIQUE MICROCLIMATE AND THE RICH CLAY SOILS PRODUCE VIGOROUS AND HEALTHY VINES. IT'S WHERE WE GOT THE INSPIRATION TO START OUR WINE JOURNEY AND WE OWE THIS SMALL PATCH OF LAND A LOT.

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STILL WINES - CAN LABELS

Nania's
WINE OF ENGLAND

MALVERN BACCHUS
ORANGE WINE
ALC 9.2% VOL

Nania's
A SKIN-CONTACT WHITE WINE MADE WITH 100% BACCHUS GRAPES GROWN DEEP IN THE MALVERN HILLS. THE GRAPES UNDERWENT A 17-DAY CARBONIC MACERATION, WERE FERMENTED NATURALLY WITH WILD YEASTS, AND THEN LEFT TO DEVELOP FOR A YEAR. THE RESULTING WINE IS A FOOD-FRIENDLY AMBER WINE WITH TROPICAL FRUIT NOTES. SERVE SLIGHTLY CHILLED FOR MAXIMUM ENJOYMENT.

FOUNDED ON A BRISTOL ALLOTMENT

UNFILTERED & NATURALLY LOW ABV
LOW-INTERVENTION WINEMAKING
WILD YEAST FERMENTATION

MOUNTAIN PEOPLE
WINE GWIN
POBLY HYNYDD

WINEMAKING BY MOUNTAIN PEOPLE WINE

BACCHUS GRAPES FROM TWO BEACONSVINEYARD THE MALVERN HILLS

17 DAYS CARBONIC MACERATION

5 060770 800021

@NANIASVINEYARD
25CL, ALC 9.2% VOL
VEGAN WINEMAKING
CONTAINS MINIMAL SULPHITES
PACKAGED BY BOTTLED & CANNED
TQ12 4UD, UK

ILLUSTRATION

Nania's
WINE OF ENGLAND

SOMERSET PINOT BLEND
RED WINE
ALC 9.4% VOL

Nania's
A FRESH AND FRUITY FIELD BLEND OF ENGLISH GRAPES, 40% PINOT MEUNIER AND 40% PINOT NOIR, GROWN IN THE HEART OF SOMERSET. THE GRAPES WERE CO-FERMENTED NATURALLY WITH WILD YEASTS AND LEFT TO DEVELOP FOR A YEAR. THE RESULTING WINE IS A LIGHT RED WITH NOTES OF SUMMER FRUIT. SERVE SLIGHTLY CHILLED FOR MAXIMUM ENJOYMENT.

FOUNDED ON A BRISTOL ALLOTMENT

UNFILTERED & NATURALLY LOW ABV
LOW-INTERVENTION WINEMAKING
WILD YEAST FERMENTATION

MOUNTAIN PEOPLE
WINE GWIN
POBLY HYNYDD

WINEMAKING BY MOUNTAIN PEOPLE WINE

PINOT GRAPES FROM MAYLAND VINEYARD SOMERSET

32 DAYS CARBONIC MACERATION

5 060770 800038

@NANIASVINEYARD
25CL, ALC 9.4% VOL
VEGAN WINEMAKING
CONTAINS MINIMAL SULPHITES
PACKAGED BY BOTTLED & CANNED
TQ12 4UD, UK

ILLUSTRATION

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TRADE PRICES 2023

THANK YOU FOR YOUR INTEREST IN OUR WINES. IF YOU'D LIKE TO MAKE AN ORDER PLEASE DO SO OVER ON OUR TRADE SHOP. WWW.NANIAS.CO.UK/TRADE-SHOP

WE HAVE A MINIMUM ORDER OF 4 CASES (2 IN BRISTOL AND FREE DELIVERY) AND WE CAN DISPATCH OVERNIGHT VIA APC COURIERS. THERE IS A FIXED DELIVERY CHARGE OF £10

IF YOU SPEND OVER £230 (2 CASES OF EACH WINE FOR REFERENCE) IT'S FREE DELIVERY. THIS WILL AUTOMATICALLY BE APPLIED AT CHECKOUT ON OUR TRADE SHOP BASED ON POSTCODE AND SPEND.

WWW.NANIAS.CO.UK/TRADE-SHOP



NANIA'S ORANGE WINE 'THE MALVERN FOX'

£3.80 PER CAN
£45.60 PER CASE OF 12
R.R.P £7
MARGIN IF SOLD AT OUR R.R.P. - 35%



NANIA'S RED WINE 'THE SOMERSET BADGER'

£3.80 PER CAN
£45.60 PER CASE OF 12
R.R.P £7
MARGIN IF SOLD AT OUR R.R.P. - 35%



ROSÉ SPRITZER 'THE SUSSEX SQUIRREL'

£2.20 PER CAN
£26.40 PER CASE OF 12
R.R.P £4.00
MARGIN IF SOLD AT OUR R.R.P. - 34%



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TRADE PRICES 2023

NANIA'S KOMBUCHA - CITRUS CASCADE

6 X 750ML: £30

20 L (S-TYPE) KEG: £70.00

OUR KOMBUCHA IS **ZERO RATED** FOR VAT - THIS MEANS YOU **DON'T NEED** TO CHARGE VAT TO YOUR CUSTOMER

HANDCRAFTED IN MONTPELIER, BRISTOL, OUR KOMBUCHA IS AN UPLIFTING AND DELICIOUS SPARKLING FERMENTED TEA DRINK. UNFILTERED AND NATURALLY HAZY, IT'S RAW, ALIVE AND CAN BE ENJOYED AS AN ALCOHOL REPLACEMENT OR AS YOUR GO-TO TONIC FOR AN ACTIVE LIFE.

BARREL FERMENTED IN OAK ON @NANIASVINEYARD USING OUR SYMBIOTIC COLONY OF BENEFICIAL BACTERIAS AND YEASTS (OUR S.C.O.B.Y) WE USE A BLEND OF TWO SINGLE-ORIGIN GREEN TEAS FROM CHINA, FARMED SUSTAINABLY AND ETHICALLY TRADED BY OUR PARTNERS @RARETEACOMPANY.

EARLY IN THE FERMENTATION, WE INFUSE (DRY HOP) WITH CASCADE HOPS THEN COMPLETE THE FERMENTATION 'IN BOTTLE' OR 'IN KEG' TO CREATE A NATURALLY EFFERVESCENT BEVERAGE.

TASTE AND SERVING: REFRESHING CITRUS NOTES OVERLAYING THE SIGNATURE KOMBUCHA TARTNESS. CITRUSY, HOPPY, OUR KOMBUCHA IS BEST SERVED IN A FANCY BEER GLASS OR SIMILAR AND **NOT** OVER ICE IDEALLY

DELIVERY: DELIVERY IS FREE IN BRISTOL. WE CAN ALSO DISPATCH NATIONWIDE, OVERNIGHT, ON A LIQUIDS SERVICE. DELIVERY FEE £10, MINIMUM ORDER - 6 BOTTLES 1 KEG

R.R.P. AND MARGINS: OUR TRADE PRICE IS £5 PER BOTTLE. IF YOU RETAIL AT £8 THAT REPRESENTS A 37.5% MARGIN ON THE SALE. FOR THE KEGS, IF YOU RETAIL FOR £3.50 FOR A HALF PINT (284ML), AND ASSUME 68 SERVES THAT'S A 70% MARGIN FOR THE BAR. AT £4 PER HALF THAT'S A 74% MARGIN.



V.A.T. OUR KOMBUCHAS FLAVOUR COMES FROM THE VERY HIGH QUALITY TEA WE USE FROM OUR PARTNERS AT RARE TEA COMPANY. WE ALSO ADD SOME HOPS DURING THE FERMENTATION. ALL OUR FLAVOUR COMES FROM OUR PRIMARY FERMENTATION, NOTHING IS BLENDED IN AFTERWARDS WHICH MEANS IT IS CONSIDERED AS A PREPARATION OF TEA FOR V.A.T. PURPOSES AND AS SUCH IS ZERO RATED. PLEASE SEE THIS LETTER [HTTPS://BIT.LY/3IQ3EHV](https://bit.ly/3IQ3EHV) FOR CONFIRMATION OF THIS FROM HMRC.