

THE PIG



THE PIG Hotels Bal da Madre organic wine shipment arrives into Penzance Harbour

On Saturday 9th July, with a fair wind, 1936 ketch sailboat Klevia will arrive into Penzance Harbour laden with cargo of organic produce from Portugal including THE PIG Hotels' new house boxed wine, Bal da Madre (Valley of the Mother). This wine will then be transported by electric vehicle to every PIG hotel and served to guests by the glass or decanted into the hotels' carafes.

This initiative is the brainchild of the wine team at THE PIG Hotels with THE PIG-at Harlyn Bay's own Cornwall-based sommelier, Greg Turner-Deeks, as the project galvaniser. Collaborating with New Dawn Traders, with female founders Alex Geldenhuys and Debbie Warner, this carbon neutral shipping company marries the founders' years of experience in shipping by sail and wine knowhow. For ten years Alex has been working with a syndicate of sailboats to bring goods to the UK such as coffee, panela, olives, honey and rice from the Americas and mainland Europe. Debbie's objective is to curate a list of ethically sourced and sustainably produced wine to their portfolio. Debbie's degree in marine conservation led her to the coast of Cornwall and then on to work as a sommelier at the social enterprise restaurant Fifteen Cornwall. Debbie left Fifteen to work in sales for a successful British wine importer and has since set up The Wild Wine School in Cornwall - a wine educator that focusses on organic and sustainable winemaking and takes the student out of the classroom and into the outdoors, which is in her opinion the best way to learn about wine.

Together with Debbie and Alex, THE PIGs' Head Sommeliers have selected a new entry level white and red wine for the group which is made by the organic winemaker Gil Taveira in the Douro in Portugal and will be packaged in bag in box, to reduce carbon emissions. Glassware production and the weight of shipping bottles by regular transportation methods accounts for up to 70% of the wine industry's carbon emissions, so this concept, along with Gil's sustainable winegrowing practices, is the perfect blend for THE PIG Hotels' new wines. Gil has studied in Porto extensively with qualifications in both wine business and oenology. Grape growing began in his family with his grandfather, who bought a tiny plot of land in the Douro long ago, which Gil now farms. His grandfather used to sell the fruit to port houses before Gil took over and began producing table wines.

Bal da Madre is made with blends of local varieties - the white is a blend of Síria, Malvasia Fina and Fonte Cal and the red is a blend of Tinta Roriz and Rufete. The wines are fermented naturally, with wild yeasts and aged for 6 months before being packaged into the bag in boxes unrefined and unfiltered with minimal sulphur. Bal da Madre will be available across all PIG Hotels from mid-July.

Prices are 125ml - £5.25; 175ml - £6.95; 500ml Carafe - £19.75.