

THE PIG's abandoned pinot noir

Being lovers of all things food and drink, THE PIGs were never going to ignore some lonesome, abandoned pinot noir grapes. On the contrary. Their loving of local (and foraged) has galvanised the team to make great use of this fruit from a near-deserted Sussex vineyard. This small south-facing clay site in West Sussex has produced fruit with mouthwatering potential.

In Summer 2022, founder Robin Hutson led the group's Head Sommelier's to this project with Ben Smith, the wine maker at Itasca contract winery in Hampshire. Having tasted many wines from both barrel and tank, the PIG team's excitement was palpable as they basked in the quality of wines being crafted in England. This pinot noir particularly stood out.



The 2020 vintage was responsible for relatively low yields, yet very high-quality fruit. Abandoned Pinot Noir exhibits an elegant and pure nose - a basket of ripe wild berries underlaid by a savoury, subtle earthy backdrop. Quenching acidity adds verve. The wine has been aged in Burgundy Oak barrels and is unfinned and unfiltered, further enhancing texture and complexity.

THE PIG wine team love discovering esoteric wines that have a real story. This single-barrel wine is a supremely small production and a total one off. Each of the front bottle numbers have been hand-written by the team. To stumble across a marquee grape variety such as Pinot Noir in England, with no owner, in quality Burgundy barrels, is an opportunity not to be missed. Particularly as these still wines made with Pinot Noir have been an exciting development coming to the fore over the last 5 years or so.

Across THE PIGs' various restaurants, they'd recommend serving this Abandoned Pinot Noir with Wood Roasted Cylindra Beetroot Tart or Texel Cross Barnsley Chop with Charred Baby Gem. Alternatively, simply chilled down a touch and sipped alongside some classic Piggy Bits on the terrace at any PIG.

There are just 250 bottles of the Abandoned Pinot Noir being sold exclusively at The Pigs at £75 per bottle.

For further information please contact Emma Cripwell on 07775 440143 or emma@emmaccipwell.com

Please find hi res images [here](#)