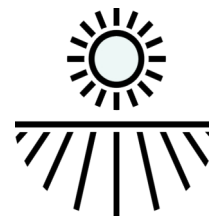


What's not on the label?



In today's world, the term "natural wine" is often misunderstood or overlooked. Many conventional wines available on the market can contain up to 70 different additives (60 UK & Europe, 70 USA), including artificial preservatives, sulphites, sugar and colourings. Shockingly, these additives do not have to be declared on the wine bottle label, unless the additive is a prescribed allergen, leaving consumers unaware of what they are actually consuming.

At Hebron Vineyard, we believe that wine should be as pure and unadulterated as possible. Our natural wine is crafted using traditional methods, without the addition of synthetic chemicals or preservatives. This commitment to purity ensures that each bottle of our wine truly reflects the unique terroir of our vineyard and the quality of our grapes, grown without synthetic chemical fertilizer, herbicide, pesticide or similar interventions.

Additives in Wine:

Most of us innocently think of wine as fermented grape juice. However, there are many other additives or "ingredients" involved in conventional winemaking. These can be split into three main categories:

1. Animal Products in Wine: Unfortunately, too many wines use these as additives or processing aids.
2. Additives in Wine: Substances and chemicals added to wine that stay there and become part of the finished product.
3. Processing Aids in Wine: Substances used in the process of making wine.

These substances are generally thought of as harmless but many of these products are synthetic, can be classed as PFAS or forever chemicals and as such are not a part of our natural gut biome. We are now making the link between these synthetic chemicals and the long term deterioration of human health.

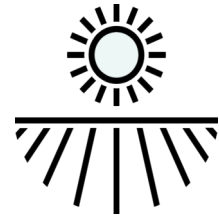
Additives Allowed in Wine:

Here are some examples of the common additives and processing aids used in conventional winemaking the vast majority of which will not be declared on the label:

Animal Products in Wine

- *Collagen*: Used as a fining agent.
- *Egg White*: Removes astringent tannins from red wine.
- *Gelatin Collagen*: Removes astringent tannins from red or white wines.
- *Isinglass*: A fining agent derived from fish bladders.
- *Lysozyme*: Controls bacteria, an alternative to sulphur dioxide.
- *Milk and Milk Products (Casein)*: Removes undesirable phenols, particularly from white wines.

Additives in Wine



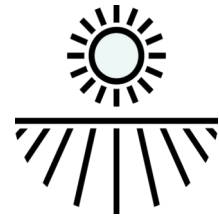
- *Ascorbic Acid (E300)*: Used as an antioxidant.
- *Carbon Dioxide*: Used to make sparkling wines.
- *Citric Acid*: Adjusts acid balance in white wines.
- *Dimethyl Dicarboxylate*: A synthetic preserving agent.
- *Erythorbic Acid (E315)*: An antioxidant alternative to ascorbic acid.
- *Grape Juice and Concentrated Grape Juice*: Used for sweetening.
- *Grape Skin Extract*: Adds colour to red wines.
- *Gum Arabic*: Provides colloidal stability and mouthfeel.
- *Lactic Acid*: Adjusts acid balance.
- *Malic Acid*: Adjusts acid balance in white wines.
- *Metatartaric Acid*: Prevents bitartrate crystallization.
- *Mistelle*: Used for sweetening or increasing alcohol content.
- *Potassium Sorbate and Potassium Sulphites (E224, E225, E228)*: Stabilizes wine and prevents yeast growth.
- *Sodium Carboxymethyl Cellulose (E466)*: Prevents the formation of crystals.
- *Sorbic Acid*: Stabilizes sweeter white wines.
- *Sulphur Dioxide (E220)*: An antimicrobial and antioxidant additive.
- *Tannins*: Stabilize colour and build structure in red wines.
- *Tartaric Acid*: Adjusts pH and acid balance.
- *Yeast Mannoproteins*: Adds mouthfeel and texture.

Processing Aids in Wine

- *Activated Carbon*: Removes colour and aromas.
- *Agar*: Used as a fining agent.
- *Alginates*: Used in making sparkling wine.
- *Ammonium Phosphates*: A nutrient for yeast growth.
- *Argon*: Protects wine from oxidation.
- *Bentonite Clay*: Removes proteins that could form hazes.
- *Calcium Carbonate*: Used for de-acidification.
- *Cellulose*: Removes coarse phenolic compounds.
- *Chitosan*: Used for settling and racking.
- *Copper Sulfate*: Removes sulphide odors.
- *Cultures of Micro-Organisms*: Ensure reliable fermentation.
- *Diatomaceous Earth*: A filter aid.
- *Enzymes*: Facilitate settling and clarification.
- *Fermentable sugars*: added to increase alcohol content, improve body or to balance.
- *Hydrogen Peroxide*: Removes sulphur dioxide.
- *Ion Exchange Resins*: De-acidify wine.
- *Nitrogen*: Protects white wine from oxidation.
- *Oak Barrels, Planks, Chips or Powder*: Add flavour and texture.
- *Oxygen*: Added during fermentation.
- *Perlite*: A filter aid.
- *Plant Proteins*: Used as fining agents.
- *Polyvinyl Polypyrrolidone (PVPP)*: Removes coloured material or bitterness.
- *Potassium Carbonate*: A de-acidifier.
- *Potassium Ferrocyanide*: Removes iron or copper.
- *Silicon Dioxide*: Encourages settling of fining agents.
- *Thiamin Chloride and Thiamin Hydrochloride*: Facilitate the growth of micro-organisms.

The Natural Difference

At Hebron Vineyard, we avoid these additives and processing aids to ensure that our wine is as natural as possible. By using only traditional methods with minimal intervention, we produce wine that is vibrant, expressive, and free from industrial manipulation. Our commitment to natural wine ensures that each bottle reflects the true flavour and aroma of our grapes, untainted by the potential 60 additives found in conventional UK wines.



Join the Natural Wine Movement

We are proud to be part of a growing movement of winemakers and wine lovers dedicated to returning to the roots of winemaking. By choosing natural wine from Hebron Vineyard, you are supporting sustainable practices, protecting your health, and enjoying wine in its most authentic form.

Explore our collection of natural wines and join us in celebrating the purity and richness of true winemaking. Raise a glass to “good health” to natural wine and to a future where every bottle is a testament to the beauty of simplicity and tradition.

Discover more about our vineyard and shop our natural wines at:
<https://www.hebronvineyard.com/>

Thank you for supporting natural wine and for being part of our journey towards purity and excellence in winemaking.