



Explore the world of Wines with Campbell's

Vegan Wines

What is Veganism?

Veganism (/ˈviːɡənɪzəm/) is the practice of abstaining from the use of animal products, particularly in diet, as well as an associated philosophy that rejects the commodity status of sentient animals. A follower of veganism is known as a vegan.

Distinctions are sometimes made between different categories of veganism. Dietary vegans (or strict vegetarians) refrain from consuming animal products, not only meat and fish but, in contrast to ovo-lacto vegetarians, also eggs, dairy products and other animal-derived substances, such as honey. The term ethical vegan is often applied to those who not only follow a vegan diet, but extend the vegan philosophy into other areas of their lives, and oppose the use of animals or animal products for any purpose. Another term used is environmental veganism, which refers to the rejection of animal products on the premise that the harvesting or industrial farming of animals is environmentally damaging and unsustainable.¹

What are Vegan Wines?

Many wines are made using animal-derived ingredients to assist in the processing of the wine. Whilst these ingredients in the main are filtered out of the wine before it is sold, the use of animal ingredients in the creation of the wine makes them unsuitable for consumption by vegans. Typically these ingredients are used as processing aids in the "fining" or filtration part of the winemaking process to help remove solid impurities such as grape skins, stems, pips, to remove the yeast used in the fermentation process or to adjust the tannin levels in certain wines. This is done to end up with a clearer, brighter, better tasting and more presentable wine.

What animal ingredients are commonly found in wine?

The most common animal ingredients used in wine making are isinglass (a very pure form of gelatine from sturgeon and cod fish swim bladders), gelatine (extract from boiled cow's or pig's hooves and sinews), egg whites (or albumin), caseins (a protein from milk) and Chitosan (a fibrous substance made from grinding up the shells of shrimp (and other crustaceans)). Very occasionally animal albumen/dried blood - animal blood, usually bull blood has been used as an additive - "sangre de toro" means "bulls blood" - but rarely literally any more. This ingredient was declared illegal for use in European wines in the aftermath of the outbreak of BSE (mad cow disease).

¹ <http://en.wikipedia.org/wiki/Veganism>

Are animal ingredients needed to make wine?

No! Many wines are made differently - hence vegan wine.

What alternatives exist?

Bentonite or kaolin are two minerals that are used for fining by some winemakers. Some filter manually without the use of additives, or not at all.

Does vegan wine taste different to other wines?

No. There are many wines of many different types that are suitable for vegans from around the world and across the spectrum of grape types and price ranges.

What about vegan champagne?

There are many champagnes that are suitable for vegans. There are also vegan sparkling wines, vegan red wines, vegan white wines and vegan rose wines. There are no categories of wine that I am aware of which there isn't some wine suitable for vegans.

What is vegetarian wine?

Vegetarian wine is wine that has been produced without the use of additives that required animals to be killed. The use of eggs and dairy processing aids is okay for a wine to be suitable for vegetarians.

Why are some wines suitable for vegetarians but not for vegans?

Some wines are processed using egg whites or casein, an egg by-product, which means they are suitable for vegetarians but not vegans. Typically white wines use these processing aids.

Is organic wine suitable for vegans?

Not necessarily. In fact, no more so than any other wine. Organic wine is produced without chemical fertilizers, pesticides, fungicides and with carefully restricted amounts of chemical preservatives (sulphur dioxide normally). Nothing is required with regards to the use of animal-derived ingredients.

Is organic wine suitable for vegetarians?

Not necessarily for the same reasons as it may not be suitable for vegans.

But I thought organic wine was "natural"?

Animal-derived ingredients are considered "natural". In fact organic farmers may use animal blood and bone meal (crushed animal bones) which are slaughter house by products in place of chemical fertilizers, as well as any processing aids that are used in the wine itself.

Does vegan wine have a special label?

Not usually. Occasionally a wine may be marked as suitable for vegans - e.g. Penfolds Clare Valley organic red wine - but that's rare. The Co-op supermarket chain labels its own brand wines as "suitable for vegetarians and vegans" when appropriate.

Does vegetarian wine have a special label?

Not usually. However many supermarkets in the UK and Ireland at least label a lot of their own brand wines as "suitable for vegetarians" when appropriate. They don't use a recognized vegetarian symbol, such as that of the Vegetarian Society. The existence of "suitable for vegetarians" on the label doesn't mean that the wine either is or isn't suitable for vegans. The lack of any mark of suitability signifies nothing either, as most wines are not marked for suitability at all.²

Beer & Cider

Again animal derived clarifying agents may be used, but alternatives are Irish moss, seaweed or artificial agents.

Spirits

The Vegan and Vegetarian Society both agree that most spirits are vegan but of course along with the obvious no-no's (such as Baileys and Advocat) there are other things to look out for:

- Campari contains cochineal that unfortunate bug used to colour things red.
- Malt whiskey and Spanish brandy may have been aged in casks previously containing non vegan sherry.
- Imported vodkas may be filtered with bone char (burnt bones).

To find out if a wine is vegan you can either call or email the winery and ask them if any of the animal products covered above are used in their wine making process. You can also check either of the following web sites and check if the wine you are interested in is vegan.

Vegans are from Mars Wine Guide: <http://www.vegans.frommars.org/wine/>

Barnivore: <http://www.barnivore.com/>

Bonterra Viognier

CSPC: 573691 Price: \$19.95*

At Bonterra, we grow wine organically and sustainably, treating the land with deep respect. We plant native flowers around our grapes to attract beneficial bugs, and welcome songbirds and chickens into our vineyards to eat up pests. We even employ sheep to mow between the vines.

² <http://www.ecovinewine.com/pages/Vegan-Wine.html>

In our vineyards, every living thing is connected and we all work together to create pure, flavorful wine.

The Mediterranean climate we enjoy on the North Coast, combined with careful selection of the right rootstocks (101-14, 5C, 110R) and particularly the aromatic Viognier Clone 642 that does well in the gravelly, loamy soils in the region brings us exceptional Viognier fruit even in challenging growing seasons.

Following an established Bonterra custom, we've layered a little Muscat into the blend, adding to the exciting aroma of this wine. We followed our usual style of fermenting in both stainless (70%) and barrel (30%), with no malolactic fermentation. The wine is in oak for 6 months to gain a note of vanilla. Increasing use of stainless and cold fermentation provides ever fresher and decidedly forward fruit that leaps from the glass. Aromas of peaches and cream, citrus blossom and apricot greet you at the first introduction. Fruit flavors of apricot and peach are accented with spice. The wine is crisp and rich with beautiful elegance and a very long finish.

Company email:

"We use egg whites in the fining process of our red wines. However, our white wines are free of any animal products and are vegetarian and vegan friendly. Ages ago, it was discovered that egg whites added to wine would aid in removing unwanted tannins. This 'tannin fining' process is used to improve the flavor of red wines by limiting the astringency caused by the tannins. The egg whites settle to the bottom and are then filtered out. All residue of the egg whites is removed from the wine."

Domaine du Bourdieu Rosé

CSPC: 721749 Price: \$17.95*

Appellation: Bordeaux Rose

Region: Haut-Benauge

Type of soil: calcareous

Grape varieties: 40% Cabernet Sauvignon, 50% Merlot and 10% Cabernet Franc

Age of the vines: 15 years

Harvest: mechanical

Vinification: Traditional, indigenous yeasts

A clear 'salmon' robe. Buttery and menthol notes leaving room to sweet spring notes, raspberry and vanilla, slightly peppery. To drink chilled on spicy white meats or on its own on a summer evening. Best served at 12°C.

Yalumba Bush Vine Grenache

CSPC: 531228 Price: \$21.95*

At Yalumba, we make Grenache that has a perfumed and aromatic bouquet, a silky smooth texture and a savoury finish. Often described as one of Australia's unsung heroes, Grenache is naturally lighter in colour than Shiraz or Cabernet Sauvignon but continually provides us with wonderful, big fruit flavours. Bursting with savoury berry and spice, a slightly higher alcohol level is well-balanced with fruit and oak, resulting in a unique red wine experience quite unlike that found with the more common varieties. Yalumba Bush Vine Grenache – where elegance and harmony are more important than colour and boldness.

Yalumba is extremely fortunate to have a resource of very old, gnarled bush vines which produce low yields of concentrated Grenache. A range of terroir can be seen across the different vineyards, from sandy soils to sandy loam to red-brown earth over red clay.

To maximize our blending options, all batches of Yalumba Barossa Bush Vine Grenache are crushed as separate parcels. Some batches retain their stems to help contribute another flavour dimension. The wild yeasts present on the grape skins are allowed to initiate fermentation and, once that has progressed, cultured winery yeasts are added. Particular batches are then selected to remain on skins post-fermentation, further contributing to greater complexity and individuality. After draining and pressing of skins all batches are racked to barrel for maturation.

A medium depth crimson red, this wine has a generous and bright aroma that opens to a spicy clove lift then moves into hints of white pepper and savoury notes amongst an earthy background. This is further complemented by sweet plums and red cherry fruits. Wrapped around a core of juicy redcurrant fruits, the palate combines layers of fleshy sweet flavours and a fine grained tannin finish. Smoothly balanced and eminently drinkable, this is a wine of medium weight but full on flavour. A perfect match for a juicy roast, or poached pork belly, joined with roast capsicum, coriander and cashew pesto. Also suitable for vegans and vegetarians.

The 2011 growing season really broke the drought. Conditions were generally quite cool to mild, with consistent rainfall throughout the whole season. This was a vintage where our grape farmers needed vigilance and our winemaker's patience. Where vineyards were well managed, the resultant grapes benefited from the cooler season with lifted aromatics and fine natural acidity. The cool conditions during March meant harvest was a little later than usual, but the grapes retained delicate aromatic qualities and freshness.

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Good news! All Yalumba wines are now vegan and vegetarian friendly!

- All Yalumba bottled wines are vegan and vegetarian friendly as of the 2011 vintage.
- All Yalumba 2L wines are vegan and vegetarian friendly as of the 2012 vintage.

Many of our older and back vintage wines are also vegan and vegetarian friendly but a few may not be, so check the list if you have a question about any of our earlier vintages.

LIST OF VEGAN AND VEGETARIAN WINES: <http://www.yalumba.com/library/Yalumba-Vegan-and-Vegetarian-Wines.pdf>

Caligore Wines Finca Cayanta – Reserve Bonarda

CSPC: 736254 Price: \$16.95*

Origin: Ugarteche. Luján de Cuyo. Mendoza, Argentina.

Vineyard: Finca Cayanta

Vines age: Planted in 1977 - 32 years old.

Altitude: 3.000 feet above sea level.

Soil: Slimmy Franc, deep. Stony subsoil. Well drained.

Blend: 100% Bonarda

Alcoholic Fermentation: 7 days

Total Maceration Period: 6 days cold prefermentation + 7 days Alcoholic Fermentation + 7 days post fermentation. = 20 days of total skin contact time.

Aging: 8 months in stainless steel tanks + more than 3 months in bottles, with 15% of the volume aged in American oak.

Aging Potential: 6 years

Filtering: Non filtered wine, not finned. Natural cold stabilization and precipitation.

Tasting Tips: This Malbec shows a deep, saturated violet color with a blackish hue. The nose presents a wide array of dark berry fruits with notes of delicate violets flowers as well as sweet clove spices and a balsamic back taste resulting in a great complexity. The mouth feel is full and unctuous, with excellent weight and supple texture. The lengthy finish shows wonderful minerality, with finely grained tannins and lively acidity. This wine is not filtered nor finned. Ideal to serve with red meats, pasta dishes with spicy sauces and matured cheeses.

Temple Bruer Shiraz/Malbec

CSPC: 441592 Price: \$20.95*

The wines created at Temple Bruer reflect our philosophy of creating sustainable wines by mindfully working with nature. We believe that certified organic vineyard practices achieve healthy balanced vines leading to excellent fruit flavour and balanced wines. During winemaking we pay close attention to detail with the aim of minimizing the use of additives and the movements of wine where possible.

Tasting notes: The nose shows warm cherry and a slight medicinal lift reminiscent of blackberry cough syrup complimented by aromas of rustic earth and spice. The palates journey begins with intense blackberry and coating velvety tannins which progress towards a chalky finish.

The acidity balances the tannin well revealing flavours of forest berries, dusty oak and lingering dryness. A complex wine of great length.

Winemakers notes: The fruit used to make this wine was sourced from the Temple Bruer's certified organic vineyard. Harvesting commenced from early to mid March 2006. Fermentation progressed at a moderate rate and the wine was pumped over skins for two weeks. All the pressings were included with the free-run wine. Malolactic fermentation was encouraged and at its completion the wine was racked into American oak for maturation.

Variety: Shiraz 64% Malbec 36%

Region: Langhorne Creek, SA

Vegan Friendly: The wines made at Temple Bruer are all vegan friendly. We aim to make wines that are natural with minimal handling and fining, we do not use animal products such as milk, egg and gelatine in our wines. Fining during winemaking can be undertaken for many reasons. If animal products are used in conventional winemaking it's usually to reduce astringency or bitterness on the palate. It is our view that if a wine is made well with gentle extraction fining is not required, for this reason we don't fine with animal products.

Pinnacle Ice Cider

CSPC: 709683 Price: \$29.95*

Domaine Pinnacle is a family-owned orchard and cidery located on the southern slopes of Pinnacle Mountain (elevation 712 m. / 2,336 ft.) in the Eastern Townships of Québec. We are dedicated to producing the world's finest ice cider. Made from an exclusive blend of 6 different varieties of apples, Pinnacle Ice Cider can be enjoyed equally well as an aperitif, a dessert wine, or with a variety of foods. Ideal summer growing conditions and frigid Québec winters join forces to create this opulent and delightful nectar unlike anything else you've tasted before.

Tasting Notes

Eye: Rich golden colour with orange highlights.

Nose: Fresh apples, cinnamon and spice, with a hint of honey.

Palate: Opulent, intense and complexly flavoured; evocative of fine icewines or Sauternes. Its sweetness is exquisitely balanced by acidity that keeps it from being cloying and makes for a clean finish.

Serving Suggestions: Serve well chilled (5°C). Enjoy as an aperitif, with foie gras, fine cheeses, a variety of desserts, or on its own to end a perfect meal.