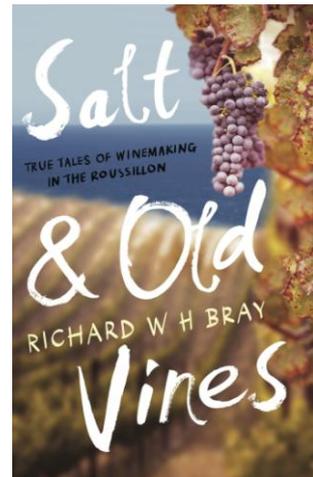


SALT & OLD VINES

True Tales of Winemaking in the Roussillon

By Richard W H Bray

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In the summer of 2008, Richard Bray flew to France to work his first vintage. With almost a decade of working in the wine trade it would be his first taste of winemaking, but it's an experience he has gone on to repeat every year since. In **SALT & OLD VINES**, Bray gives an evocative and entertaining account of the wine process in the small vineyards and wineries of Roussillon, in deepest south-west France, and of the people who devote their lives to creating a good glass of wine.

From the vine to the bottle, Bray records every step of wine's journey with wit and humour. He describes the long and exhausting days of picking grapes on steep, sunny hillsides that leave your hands in shreds and your head pounding; the pickers who joke and smoke and grumble as they swiftly snip bunches; being covered in slippery, sticky grape innards while hand loading newly picked grapes into presses; standing alone in a tank of fermenting fruit, pushing the muck out and onto the next process; bottling 15,000 litres in a day and a half to make way for the new harvest; and throughout it all, a continuous round of cleaning, tasting, testing, fortifying, and cleaning again. Wine making is not for the faint-hearted.

But, in between the muscle-fatigue and the sheer hard graft, Bray writes about lunch with fresh baguettes and delicious cheeses washed down with wine made right there; winery cricket played with barrel-staves and silicon bungs; and long nights filled with lively conversation, traditional local Catalan fare, and, of course, good wine.

SALT & OLD VINES powerfully evokes the landscape and culture of wine, the people who care passionately about the vineyards and work tirelessly to produce the very best wine that they can, and the harsh beauty to be found between the mountains and the sea.

About the Author: *Born in Boston, Massachusetts, Richard Bray moved to London with his family, aged 13, and studied at the University of St Andrews. He ended up staying in the town for 15 years, first working for a local wine shop, and then becoming a sommelier, and wine consultant. He currently works for an award-winning wine merchant and importer in London and lives in Chiswick.*

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