

ASTRO BUNNY – WILD MAN

South Australia



APPELLATION: Riverland

BLEND: Vermentino 50%, Nero d'Avola 25%, Zibibbo 25%

WINEMAKER: Tim Wildman

VINEYARD: _____

The grapes for this Pet Nat come from Ricca Terra Farm run by trailblazing viticulturist Ashley Ratcliff. They are part of a growing interest in Mediterranean varietals in the Riverland which suit the hot dry growing conditions here. The Zibibbo, also known as Muscat of Alexandria, is 60 year old dry grown bush vines.

VITICULTURE: _____

Viticulture is sustainable with innovative irrigation and vinyard mangement techniques.

WINEMAKING: _____

Grapes are handpicked and put into a cold room overnight before delivery to the winery. The Zibibbo is separated and given 24 hours skin contact to obtain greater aromatics. Fermentation with wild yeasts is in temperature controlled stainless steel. The wine is bottled when it reaches 12 g/l residual sugar and then ferments to dry over the winter giving a final pressure of 3 bar. Many wineries release their Pet-Nats for the Australian Christmas market, Tim keeps his a little longer to allow the flavours to come together and the wine to reach a smoother texture.

WEBSITE: <http://pet-nat.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A creamy foam with grapefruit, peaches and flowers on the nose. Refreshing peach sorbet. Shake before drinking to mix the sediment.