

ASTRO BUNNY – WILD MAN

South Australia



APPELLATION: Wine of Australia

BLEND: Vermentino 28%, Grüner Veltliner 20%, Verdejo 10%, Zibibbo 23%, Nero d'Avola 19%

WINEMAKER: Tim Wildman

VINEYARD:

The grapes come from three regions in South Australia, each growing in the area the variety is climatically best suited to produce. Vermentino and Grüner Veltliner from the Adelaide Hills provide freshness and acidity, Nero d'Avola from McLaren Vale bring juicy fruit and colour, while old-vine Zibibbo from Loxton in the Riverland provides distinctive peachy aromas.

VITICULTURE:

Viticulture is sustainable with innovative irrigation and vinyard mangement techniques.

WINEMAKING:

Grapes are handpicked, on different dates depending on the variety, whites being picked first to add acidity and lower alcohol levels. The Zibibbo is given 24 hours pre-ferment skin contact to obtain greater aromatics. The Nero D'Avola skins were taken from the press after just a few hours, to provide colour, the juice is then co-fermented with the Grüner, Vermentino and Verdejo .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. No sulphur additions are made.

WEBSITE: <https://wildmanwine.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A refreshing, creamy mix of spice, white pepper, lime, nectarine and watermelon combine for a fun, frothy fizz that disappears far too quickly. Shake before drinking to mix the sediment.