

Bonnie Vivant Pét'Nat

'One of a trio of Pét-Nats made to celebrate the fun, fresh, alive and diverse nature of this low-fi sparkling winemaking method. This sparkling Chard has an extravagant mousse delivering golden delicious, raw almonds, lemon, quince and candied bananas. A great opener.'

Winemaker, David Eiberg

Cases produced: 55 Varietal: 100% Chardonnay Harvested: 29th September 2020

Brix: 20.1 Yield: 3 metric tonnes per acre Fruit: ripe and clean at 12°C

Vineyard: Jenkins Vineyard, Four Mile Creek, Ontario, Canada. Organically farmed with permanent cover crops. Hand leaf removed, no fruit thinning.

Climate: Continental - cooler night temperatures help preserve aromatics.

Soils: Sandy soil with permanent sod region

Age of vines: 25 years **Training:** 4 arm VSP to manage vigour

Irrigation: dry farming

Growing season: 'Despite a cooler than normal start, the growing season quickly turned into being warm and dry (very dry in some sites), with an abundance of sun. In the fall, we continued to experience warm days with cool nights - ideal for the fruit to achieve ripeness and flavour development while maintaining typical cool climate acidity. Disease pressure was generally low and smaller berries generally resulted in lighter yields but excellent fruit concentration. 2020 promises to be a vintage year for the region.'

Harvested: by hand; table-sorted

Pressing: whole cluster; 2 hour gentle cycle **Yeast type:** wild, ambient

Fermentation In concrete egg - a six-day cold-settling was followed by a spontaneous primary fermentation, which took 21 days until we hand-bottled at 1 Brix, allowing the fermentation to complete in bottle over another 7 days. 100% of the wine went through malolactic fermentation, taking one month to complete.

Elevage: 2 months in bottle.

Fining: unfined **Filtration:** unfiltered **Bottle age before release:** 2 months

Closure type: Crown Cap



ABV: 11.8% RS: 7.7g/L TA: 6.2g/L pH: 3.5 So2: No added sulphur, <5ppm free