

# Mouflon 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 Pinot Gris orange wine has a bright nose of grapefruit and blood orange, flint and honey, and a savoury touch of lime asafetida pickle. A delight on its own, but also great with spicy Asian food.'

Winemaker, *David Eiberg*

Cases produced: 58      Varietals: 100% Pinot Gris      Harvested: 29th September 2020

Brix: 22.1      Yield: 2.5 metric tonnes per acre      Fruit: ripe, clean at 10°C

**Vineyards:** Redfoot Vineyard, Lincoln Lakeshore, Ontario, Canada. Organically farmed with permanent cover crops.

**Climate:** Maritime climate within a continental location.

**Soils:** Rich red clay.      **Age of vines:** 20 years

**Irrigation:** dry farming      **Training:** two arm vertical shoot positioning

**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 sort

**Pressing:** 1 hour gentle cycle      **Yeast type:** wild, ambient

**Fermentation:** In concrete egg - 60% whole cluster. After 5 days of cold soaking, primary fermentation commenced spontaneously. After a further 10 days on-skins, the grapes were pressed and continued fermenting for another 7 days until we hand-bottled at 1 Brix, allowing the fermentation to complete in bottle over another 6 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: 12.2%      RS: 0.3g/L      TA: 5.5g/L      pH: 3.5      So2: No added sulphur, <15ppm free