

# PET NAT BLANC

## WINEMAKER'S COMMENTS

A first for Blue Pyrenees Estate, winemakers used a portion of a cuvée Chardonnay ferment to create a pétillant naturel sparkling wine. In contrast to méthode traditionnelle sparkling, an active primary fermentation is bottled with residual grape sugars that ferment out in the bottle creating the natural carbon dioxide bubbles. This ancient technique is thought to have made the first ever sparkling wines & often results in malolactic fermentation occurring in bottle as well. The resultant preservative free wine is cloudy but dry with crémant-style effervescence.

### Region

Pyrenees, Western  
Victoria, Australia

### Grape Varieties

Chardonnay

### Colour

Pearlescent white & slightly cloudy with a gentle, persistent bead.

### Aroma

The aromas are yeast-driven & reminiscent of sweet, fresh dough.

### Flavour

Sweet bakery & golden delicious apple flavours precede grapefruit, tonic water, apple stalks & lemon pith characters in a long, dry & distinctly mineral finish.

### Cellaring

Released as a mature style so it is ready to appreciate now but will cellar for several years if required

### Technical Details

Alcohol: 12.5%  
Total Acidity: 5.03 g/L  
pH: 3.37  
Dosage: Zero  
Glucose/Fructose: 1.82 g/L  
Vegan friendly

