



Technical Notes – 2022 Hell Pet Nat

Small batch. Single vineyard. Handmade.

Varietal Composition: 60% Fiano, 20% Malvasia, 20% Arinto

Region: Riverland

Vineyard: Basshams Organic & Biodynamic Barmera Vineyard

Yeast: Wild

Bottling Date: April 2022

Release Date: February 2023

Barrel or Stainless: Seasoned French barriques

Harvest: February 2022

Soil: Red sandy loam over limestone

Alcohol: 12.5%

Malolactic Fermentation: Yes

Winemakers Comments: Vintage 2022 was another cooler year in the Riverland - after a bumper crop in 2021, hail in late spring and issues with bunch set on some patches, yields for the year are slightly below average. But what the year lacks in quantity, it makes up for in quality – ripping acidity, plush fruits and flavour for days characterize a vintage that, while not without its challenges, has offered up some very yummy wines.

The Hell Series wines represent our experimentation with winemaking techniques, and allow the fruit to express different, unique and compelling characteristics

All parcels were handpicked, destemmed and fermented separately – the Fiano in stainless steel while the Arinto and Malvasia was fermented in neutral French barriques. The wine was blended and bottled during vintage to capture the last bit of fermentation, producing the sparkling pet nat style. To differentiate from our DLQ Pet Nats (and accommodate a bit of overcarbonation) the wine was disgorged prior to release.

Dry and crunchy, this is a very clean and pretty serious pet nat. Fiano is the acid driven backbone of the wine but fairly neutral – the Malvasia and Arinto, fermented in oak, bring the real interest, creamy mouthfeel and roundness that fleshes out the wine. A lovely lighter carbonation post disgorging is pleasant and inviting, adding to that creamy easiness. Yum, fun, but deadly serious – a new way for pet nat!