



Technical Notes – 2022 Hell Pet Nat

Small batch. Single vineyard. Handmade.

Varietal Composition: 100% Fiano

Region: Riverland

Vineyard: Basshams Organic & Biodynamic Barmera Vineyard

Yeast: Wild

Bottling Date: October 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

The fruit was handpicked, destemmed and fermented in neutral French barriques. The wine was bottled as a pet nat toward the end of vintage on full lees, and allowed to complete fermentation and elege over winter in bottle. In Spring, each bottle was disgorged to create a clean, crisp pet nat.

Dry and crunchy, this is a very clean and pretty serious pet nat. Fiano provides the acid driven backbone of the wine and, when fermented in oak, brings that beautiful, toasty brioche on the nose and a creamy mouthfeel and roundness that fleshes out the wine. A lovely light carbonation is pleasant and inviting, adding to that creamy easiness. Yum, fun, but deadly serious.