



## Technical Notes – 2023 Bianco d’Alessano Pet Nat

Small batch. Single vineyard. Handmade.

**Varietal Composition:** 100% Bianco d’Alessano

**Region:** Riverland

**Vineyard:** Sherwood Estate Vineyard, Loxton

**Yeast:** Wild

**Barrel or Stainless:** Stainless tanks

**Harvest:** February 2023

**Bottling:** April 2023

**Soil:** Red sandy loam over limestone

**Alcohol:** 11%

**Residual Sugar:** 6g/L

**Winemakers Comments:** Vintage 2023 was the coldest, wettest and trickiest years we’ve faced. Endless rain on the east coast over the last few years came to roost with the Murray River flooding to the second highest levels in recorded history in the Riverland. Persistent rain through Spring and early summer meant not only was harvest delayed by several weeks as fruit ripened slowly, but disease pressures were high with winemaker and grape grower nerves being put to the test. Luckily a healthy vineyard and some warm sunshine in early autumn helped the fruit develop nicely, producing a suite of pretty, more subtle wines this year.

Fermented in stainless steel with wild vineyard yeast, the wine was bottled under crown seal to finish ferment, resulting in the Petillant Naturel, lightly sparkling style. The Sherwood Estate in Loxton North, owned by the Proud family, has the only planting of Bianco d’Alessano in Australia – a late ripening, aromatic variety that holds acid beautifully and is completely at home in the hot dry Riverland climate.

Lush yet thirst slaking – the Bianco Pet Nat this year goes to another level in flavour and texture. Ripe tropical fruits burst from the glass on the nose, while the palate leans into the citrus spectrum – preserved lemon, briney saltiness. With a touch of residual sugar left once the ferment gave out in bottle, the fizz is gentle while the lemon curd creaminess that envelopes your palate and provides satisfying length and generosity. Acid for days, this wine performs a true disappearing act from the bottle.