



Technical Notes – 2023 Pink Pet Nat

Small batch. Single vineyard. Handmade.

Varietal Composition: 75% Vermentino, 25% Nero d'Avola

Region: Riverland

Vineyard: Basshams Organic Barmera Vineyard

Yeast: Wild

Barrel or Stainless: Stainless tanks

Harvest: February 2023

Bottling: March 2023

Soil: Red sandy loam over limestone

Alcohol: 11.5%

Residual Sugar: 0g/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.

Each variety was picked, pressed off straight away and fermented separately, blended when both parcels reached approx. 15g/L residual sugar and bottled, allowing natural ferment to kick off again in bottle and produce the petillant naturel style.

The party is back! Light and hazy pink in the glass, lush, sweet aromatic spices jump out up front – vanilla, cinnamon, coconut – mum's fruit toast is where I always go with this wine and it's here again. On the palate is underripe strawberry, with a fuji apple, watermelon rind cleanliness and crunch. Juan is lively this year – serve ice cold and have your glass ready – but to my mind this is the best interpretation of this wine we've made, an absolute stunner that disappears all too quickly.