



Production:

200Kg Crouchen Picked
March 14th | 500Kg 2020
Riesling Picked March
21th 2020,
480 Bottles produced

Colour:

Very Bright straw with
hints of pale apple
green.

Nose:

Fleshy ripe Nashi Pear
over yeasty brioche bun
all comfortably resting
on a subtle cashew nut
underlay

Palate:

Spritzzy & textural full
palate. It balances the
richness and excitement
of fleshy, slightly
residual sweet fruit
against the drying grip
of gentle tannins and
developing dryness. A
true work in progress,
these observations made
at the start of October
2020, are probably
going to be redundant
by the time you're
reading this as the
'Pet Nat' slowly fin-
ishes fermenting its
way to dryness.

I love having a crack at different ways
of making wine. To be honest, coming at
this whole winemaking thing at an
oblique angle is my default position.
Generally, what happens, is I taste,
hear about, or read something that gets
me thinking and then like an irresist-
ible itch, I just have to have a go.
Pétillant Naturel or Method Ancestral is
the original way that sparkling wines
were made. I presume they came about
when someone had a bit of a reluctant
ferment and a deadline for delivery to

meet. Having played the claymore wine bottle game more than once over my career
(the first Golden Scrumpy leaps to mind) I can only guess how exciting that
early discovery must have been. Presumably, the development of pressure capable
bottles happened around this time too. But I digress! I arrived at the decision
to have a crack at a Pet Nat when both the Riesling, which grows on Black Bay
of Biscay in the North Eastern corner of our House On The Hill Vineyard and
Crouchen, which thrives on the Southern Boundary of the Stone Well Hill block
were not only stunning but needed to sing together! Both varieties were hand-
picked, destemmed straight into the basket press, and given the lightest, most
civilised of hugs before being filled straight to a couple of old French Hogs-
heads. I let the wild yeasts kick off then popped them into the chiller to
ferment low and slow until just the remnants of fermentable sugars remained.
Next was cold settling and bottling as clear as possible, to make sure it fin-
ished clean. The low yeast loading then valiantly spent the next 3 or so months
giving a gentle fizz, which will eventually use up all the remaining sugars for
a bone-dry finished wine. As we release, this process is still underway and
right now it's rich, a little sweet and an irresistibly delicious glass of
funkilicious fun! few years under the belt.



PÉTILLANT NATUREL

WILD FERMENT BAROSSA VALLEY RIESLING CROUCHEN

A.D. 2020