

Offshoot

RED NAT 2023

Pétillant-Naturel
Lightly sparkling Pinot Noir

TASTING NOTES

The grapes for this wine were grown in the Waihopai Valley sub-region of Marlborough. The juice was fermented on skins for a short period to extract colour before being pressed and bottled. The nose has got wild berries and sweet floral aromas. Cherry and rhubarb characters dominate the palate that is juicy with fresh fruit notes. This wine is best served slightly chilled.

TECHNICAL DETAILS

Harvest Date	March 2023
Alcohol	11.5%
Total Acidity	7.7g/L
Residual Sugar	3 g/L
Bottling Date	May 2023

VINTAGE CONDITIONS

At the start of the growing season conditions was damp and humid with budburst slightly earlier than average. Some rain during the growing season provided plenty of nutrient but didn't impact any fruit set. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions for the fruit to be picked at optimum ripeness. Overall we received average yields with optimum quality fruit.

VINIFICATION

Pétillant Naturel (pet nat) translates from French to naturally sparkling. To achieve carbonation, we bottle the wine while it is still fermenting and close the bottle with a crown seal. The yeast continues to ferment the sugars, producing carbon dioxide that becomes trapped in solution.

Pinot Noir grapes were harvested and placed in a fermenter. The juice was fermented on skins for seven days before pressed off and bottled along with the yeast. Fermentation completed in bottle to provide natural carbonation.

ACCOLADES



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