

Offshoot

RED NAT 2022

Pétillant-Naturel
Lightly sparkling Pinot Noir

TASTING NOTES

The Pinot Noir grapes for this wine were made with fruit from our Bridge Vineyard flanking the Wairau River. 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 floral aromas. Cherry and rhubarb characters dominate the palate that is juicy with rich tannins. This wine is best served slightly chilled.

TECHNICAL DETAILS

Harvest Date	March 2022
Alcohol	13.4
Total Acidity	4.8 g/l
Residual Sugar	0.99 g/l
Bottling Date	May 2022

VINTAGE CONDITIONS

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

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.



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