



Wildman Wines

2022

'PIGGY POP'

Pét-Nat | *South Australia - Australia*



NATURAL



VEGAN



ZERO/ZERO

Stats

Grapes: 29% Mataro - 24% Lagrein - 21% Arneis - 19% Nero d'Avola - 7% Zibibbo

Vineyard: Trott Vineyard, McLaren Vale (Nero d'Avola & Mataró) - Amadio Vineyard, Adelaide Hills (Arneis) - Gums & Roses Vineyard, Riverland (Zibibbo) - Geoff Hardy K1 Vineyard, Adelaide Hills (Lagrein)

Vine Age: 12-years-old (Nero d'Avola & Mataró) - 36-years-old (Lagrein) - 37-years-old (Arneis) - 70-years-old (Zibibbo)

Soil Type: Varied: Primarily sandy loam over clay bases

Viticulture: Sustainable

Fermentation: Native - stainless-steel (Mataro & Nero d'Avola 25% whole-cluster, the rest de-stemmed and whole-berry)

Skin Contact: 8 hours (Mataro & Nero d'Avola)

Aging: 7 months in bottle

Alcohol: 13%

Residual Sugar: 2.34 g/L

pH: 3.79

Total Acidity: 4.8 g/L

Total SO₂: 2 ppm

Total Production: 1,333 cases

About

In 2022, Tim doubled down on the stylistic experiment he carried out in 2021 to make the Piggy Pop a proper pink wine by adding up to 30% white grapes to the base of red fruit. This has two unique outcomes; first of all it allows him to press his gorgeous, fruity, and juicy red grapes more than he used to, which essentially means he's getting more fruit power, more "pop" from the Nero d'Avola, Mataro and – for the first time – Lagrein. Secondly, it produces a genuinely unique style and hue of rosé, like discovering a new color in the rainbow that sits hidden somewhere between red, yellow and orange. Taken together, these two natural techniques give more flavor and a dazzling and original color. Plus, Tim thinks by making the Piggy as a rosé blend of white grapes and red grapes that it has even greater drinkability and a mouthwatering freshness. The 2022 vintage in South Australia was superb, with growing conditions close to the near perfect vintage of 2021 that preceded it. As is often the case in very good vintages, high quality came with equally good yields as the vines were happy and healthy.

The Nero d'Avola and Mataro were hand harvested on 12h March, the Arneis on March 15th, the Zibibbo on March 11th and finally the Lagrein on April 1st. The Nero d'Avola and Mataro were fermented with around 50% whole bunch for twenty four hours before being pressed off skins to achieve a hazy, rose petal color. The whites were partially fermented separately before being blended into the reds before bottling at around 12 g/L residual sugar. The wines completes its fermentation in the bottle resulting in a final pressure of around 3 bars, producing a gentle, frothy foam rather than an aggressive fizz. Wild yeast, no adds, no filtration, no fining, zero sulphur = 100% natural goodness.

Tasting Note

A riot of cherries – red cherry, cherry pip, glacé cheery – all the cherries! The palate follows up with pomegranate, blood orange, spice and a savory, amaro twist of raspberry salted licorice on the finish.