



Wildman Wines

2020

'ASTRO BUNNY'

Pét-Nat | *South Australia - Australia*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 50% Fiano - 20% Zibibbo - 15% Arneis - 15% Nero d'Avola

Vineyard: Amadio Vineyard (Fiano - Adelaide Hills) - Gums & Roses Vineyard (Zibibbo - Riverland) - Yacca Paddock Vineyard (Adelaide Hills) - Trott Road Vineyard (Nero d'Avola - McLaren Flat)

Vine Age: 68-years-old (Zibibbo) - 23-years-old (Fiano) - 14-years-old (Arneis) - 10-years-old (Nero d'Avola)

Soil Type: Varied: Primarily sandy and gravelly loam over clay

Viticulture: Sustainable

Fermentation: Native - whole-berry in stainless steel

Skin Contact: 24-hours (Zibibbo only)

Aging: 8 months in bottle

Residual Sugar: None

pH: 3.67

Total Acidity: 4.6 g/L

Total SO₂: 3 ppm

Total Production: 616 cases

About

Tim has kept the vineyards and varieties intact from 2019 edition but added a bit of Arneis into the fold for the 2020. 2020, like everywhere in the world, was very challenging. The start to the growing season had a lot of disruptive weather, which severely limited flowering for most vineyards. To make up for this Tim sourced a small parcel of Arneis from the high altitude Yucca Paddock Vineyard in the southern most portion of the Adelaide Hills. The Nero d'Avola still comes from Sue Trott's breathtaking vineyard in McLaren Flat, the Fiano from the Amadio Vineyard in the Adelaide Hills and lastly the nearly 70-year-old Zibibbo from the 'Gums & Roses' Vineyard in Riverland.

All the fruit was hand harvested between the 4th and 7th of March, the Zibibbo was given 24 hours pre-ferment skin contact to extract greater aromatics, the Nero d'Avola was taken from the press after just a few hours to provide a hint of color and the four varieties were then co-fermented together. The wine was bottled with 12 g/L residual sugar and fermented fully dry over the winter, resulting in a final pressure of three bar. Shake gently before opening to mix up the sediment, it not only looks better but also tastes better! Wild yeast, no additions, no fining, no filtration, no sulfur.

Tasting Note

Peachy-orange color with floral and nectarine aromas. Gentle foaming bubbles with a watermelon wetness and a grapefruit tang giving great pluggability. The bubbles are soft, foaming and creamy in the mouth. The nectarine fruit explodes on the palate followed by a slash of white grapefruit acidity that keeps you salivating and going back for more. Shake well before opening to mix up all the sediment, it not only looks better when shaken, it tastes better too, with the sediment adding texture and mouthfeel. Serve cold, recommended drinking location: beach or park.