



## Wildman Wines

2020

# 'PIGGY POP'

*Pét-Nat* | McLaren Vale - Australia



NATURAL



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 50% Matarò - 50% Nero d'Avola

**Vineyard:** Trott Road Vineyard

**Vine Age:** 10-years-old

**Soil Type:** Sand over clay

**Viticulture:** Sustainable

**Fermentation:** Native – 75% whole-berry / 25% whole-cluster in stainless steel

**Skin Contact:** 5 hours

**Aging:** 7 months in bottle

**Residual Sugar:** None

**pH:** 3.53

**Total Acidity:** 6.1 g/L

**Total SO2:** 2 ppm

**Total Production:** 615 cases

### About

2020 rides the back of the inaugural (and highly successful) Piggy Pop. Where the first edition was 100% Nero d'Avola, Tim needed some more acidity this vintage and pulled fruit from an adjoining block with a bit of Matarò. Renowned viticulturist Sue Trott owns and farms the Trott Road Vineyard and she did a magnificent job in 2020 given the challenges the year possessed. Very uneven and high + low temperatures and fierce wind got the spring started, this led to very unbalanced flowering and low yields. Nero d'Avola, in particular, was hit hard by this and this also forced Tim's hand to find some more fruit.

The fruit was hand harvested on March 6th and transferred back to the Lodestone Winery in the Adelaide Hills. A small proportion was set aside for the Astro Bunny, while the rest was fermented with 25% whole-bunch for a few hours before being pressed off skins to achieve the lighter ruby red color this year, being more of a rosé with a blood orange hue. The intense power of the fruit allowed for a shorter skin maceration time and achieving even greater fruit intensity – that's the secret behind the Piggy! The wine was bottled with approximately 12 g/L residual sugar and fermented dry over the winter, resulting in a final pressure of 3 bar. Wild yeast fermentation, no additions, nothing taken away = 100% goodness.

### Tasting Note

Hazy blood orange pink with foaming jewel-like bubbles, the aromas explode out of the glass with a riot of red currant, pomegranate and spice. The palate is fresh and juicy with a snap and crackle of Nero acidity on the finish to keep it mouthwatering and fresh. Pizza friendly, serve cold, no need to shake before opening.