

# Pétillant Naturel. Sauvignon Blanc 2020

The Native & Ancient range is a partnership between man and microbiology – a healthy mix of chemical reactions, biological processes and genuine human artistry. Diverse microbiota native to the organically farmed vineyard do the legwork, with the sensory aesthetics of our winemaking team shaping the finishing touches. This natural winemaking approach is celebrated by artist and Isabel Estate Assistant Winemaker Tom Flaherty, exploring growth, decay, and the visceral dynamic between nature and humanity through his art depicted on the label.

#### ARTWORK:

*Nutrient [sphagnum]* is a contorted, interlocking web of gestural strokes. Bound and condensed, it alludes to something microscopic, even unseen, like a budding yeast cell. The arid colour scheme not only suits the colour of the wine, but speaks to the creamy yet textural palate.

**HARVEST DATE:** 11th April 2020

**VINEYARD:** Isabel Estate Block 4  
(organically farmed)

**VARIETY:** Sauvignon Blanc

**WINEMAKER:** Josh Hammond

#### OENOLOGY:

Much of the work for this organically farmed wine is done by diverse microbiota which exists naturally on the grape skins, bark and soils. It enables the fruit juice to ferment naturally into wine, and gives the wine vibrancy and unique flavour. The only human intervention involves gathering the grapes, guiding the wine in the right sensory place and, of course, bottling the wine.

The wine style, Pét Nat (or Pétillant Naturel) translates roughly as 'naturally sparkling'. This effect is achieved by bottling the wine while it is still fermenting, finishing fermentation in the bottle, then trapping the carbon dioxide as it is produced. The wine is made with ancient winemaking techniques, keeping the process as natural as possible: unfinned and unfiltered, with no added sulphites.

#### TASTING NOTES:

This lightly sparkling, refreshing Sauvignon Blanc Pét Nat is packed with loads of ripe tropical fruit, ideal for kicking off a weekend barbecue or taking in a summer sunset. The fruit salad opening flavour is followed by a textural, slightly creamy finish.

#### WINE ANALYSIS:

12.2% alcohol  
3.29 pH  
7.35g/l titratable acidity  
0g/l residual sugar

