

Offshoot

RED NAT 2021

Pétillant-Naturel
Lightly sparkling Pinot Noir

TASTING NOTES

The Pinot Noir grapes for this wine were sourced from the Rapaura sub region of Marlborough. The juice was fermented on skins for a short period to extract colour before being pressed and bottled. The nose is full of bright primary fruit aromas. Cherry and raspberry dominate. The palate is juicy and rich. This wine is best served slightly chilled.

TECHNICAL DETAILS

Harvest Date	March 2021
Alcohol	13.5%
Total Acidity	5.5 g/l
Residual Sugar	2 g/l
Bottling Date	April 2021

VINTAGE CONDITIONS

Two unique weather events had a dramatic impact on our yield at harvest time. The first was a series of frost events early in the season. The second was unusually cool weather during flowering. Following these events, the season was benign however the crops were some of the lowest we have seen in ten years. Wine quality is excellent however some of our wines are in short supply.

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. Towards the end of ferment, the wine was pressed off skins and bottled along with the yeast. Fermentation completed in bottle to provide natural carbonation.

