



*With rising interest in more natural style wines, we are proud to bring you our new*

## ***Pétillant Naturel [pet nat ] 2022***

*picked, pressed, bottled.  
as pure as a pet nat can get*

*Minimal intervention / hands-off winemaking / hand made / even hand labelled  
/ a real 'story wine'.*

*Vinaceous Pétillant Naturel is made, as the name implies, by a natural process.*

*Before the wine's first, and only, fermentation process is fully complete, it is bottled.  
Made in the ancient method of bottling before the primary ferment is complete, without the  
addition of secondary yeast or sugar, results in carbon dioxide being formed from the natural  
sugars already in the wine, and turning into bubbles.*

*For reasons of flavour, texture, pallet weight and importantly ripening timing, Our Pétillant  
Naturel comes from a fusion of Gewürztraminer (42%), Pinot Grigio (35%) and Arneis (23%).  
Fermentation begins in tank with Pinot Grigio, then Gewürztraminer finally Arneis , ferment  
continues for two months before slowing towards the end of the season (chill), but never stops.*

*The wine is racked a couple of times to allow settling.  
Warmth energises the yeast before it is bottled.*

*Tropical, pears , almonds lush, tart, fresh and bubbly. Unfined, unfiltered and Vegan friendly.*

*Alc = 12.5% PH = 2.94 TA = 6.37 G/F = 0.5 g/l*

*104 dozen bottles produced John Waldron 0457 482 957 [john@bestdist.com.au](mailto:john@bestdist.com.au) [www.vinaceous.com.au](http://www.vinaceous.com.au)*

**This Wine will contain some cloudiness, it's the harmless by product of fermentation  
The cloudiness is NOT a flaw in the wine. In fact, it is the result of our 'unfiltered' process which will  
provide an appealing texture and mouthfeel. Enjoy**

