

VANDAL

LOCATION:

New Zealand > Marlborough >
Southern Valleys > Hawkesbury

VARIETY:

50% Chardonnay, 50% Muscat

WINEMAKER:

Winemaker: It's a secret, seriously



SCIENCE

ABV: 13%

SUGAR RATE: <1 g/L

TOTAL SO₂: None

TOTAL ACIDITY: 6.0 g/L

Vandal “Pet Bat” Pet Nat

EXPERIENCE

NAME: The Pet-Bat, a play on the term Pét-Nat. Since its conception, Vandal has had an affiliation with bats, we are not exactly sure why ... but here's a fun fact, bats are the only native mammals to New Zealand found on land.

CHARACTER: Stone fruit and melon nose with ample bread and biscuit notes from the yeast. The palate has a creamy texture held together by a vivid acid backbone.

ENJOY WITH: Perfect on its own, as an aperitif, or with light appetizers. This wine is for relaxing and snacking.

BEST RESULTS: Serve at 45-50° F, in a white wine glass. Gently roll the bottle to integrate the fine sediment before opening.

EXPRESSION

FERMENTATION & EXTRACTION: Whole bunch pressed straight to barrel with wild fermentation at ambient temperatures.

ELEVAGE: Fermented down to 10-15 g/L RS then put to bottle to complete fermentation and capture natural effervescence and a little sediment.

FINING AND FILTERING: No fining or filtering, vegan.

SULFUR: Zero, Zilch, Zip, Nada, Niente.

SOURCE

FARMING: Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit insecticides, application of organic EMNZ (effective microbes) for controlling mildew.

LAND: A half hectare of fruit is selected from the Hawkesbury Vineyard, free draining old river bed soils, Southern Valleys sub region.

VINE: 25 year old vines, VSP cane pruned.

HARVEST AND PRODUCTION: 200 cases produced, hand harvested.

