



## Astro Bunny Sparkling Pet-Nat, Wildman Wine

South Australia, Australia



<b>Product code</b>	WW30ZZRC
<b>Grapes</b>	Vermentino, Grüner Veltliner, Verdejo, Zibibbo, Nero d'Avola
<b>Country</b>	Australia
<b>ABV%</b>	12
<b>Case Size</b>	6
<b>Closure Style</b>	Crownseal
<b>Producer</b>	
<b>Vintage</b>	2022



Natural Wine



Vegan



Vegetarian



## Producer

Tim Wildman MW is a pét-nat obsessive, and has dedicated the last 10 years of his life to this sparkling wine style. He crafts the immensely popular Piggy Pop and Astro Bunny bottles, from Italian grapes in South Australia. Having lost a bet in 2013 Tim picked a tonne of grapes and made his first pét-nat, an obscure choice in those days prior to the mainstream awareness of natural wine. In the words of Tim as a Master of Wine with no winemaking experience, "It was the perfect choice for an unskilled chancer, there was no defined style, and I had a bit more knowledge than anyone else. In the land of the blind, the one-eyed man makes pét-nat."

## Tasting Notes

A pale hazy carrot juice orange colour with explosive aromas of spice, white pepper and cut lime. The bubbles are soft, frothy and foamy with the classic Astro Bunny flavours of peach and nectarine with a smashable watermelon wetness providing great gluggability. She's fun! Chill down, shake well before opening, serving suggestion: beach or bus, two people, ten minutes.

## Viticulture

The 2022 vintage in South Australia was superb, with growing conditions close to the near perfect vintage of 2021 that preceded it. As is often the case in very good vintages, high quality came with equally good yields as the vines were happy and healthy.

## Winemaking

The whites were picked early to retain acidity and obtain lower alcohol levels, with the Grüner and Verdejo picked on February 17th and the Vermentino on 6th March. The Zibibbo was picked on March 11th and finally the Nero d'Avola came in on March 12th. The Zibibbo was given 24 hours pre-ferment skin contact to extract greater aromatics, the Nero was taken from the press after just a few hours to provide colour, then co-fermented with the Grüner, Verdejo and Vermentino. Interestingly the wine always goes into



bottle a bright candy pink colour which transforms into the classic peachy orange over winter, a result of us not using any sulphur so the brighter red and pink colour compounds fall out of solution. The wine is bottled at approximately 12 g/L residual sugar and completes its fermentation in the bottle over the winter becoming fully dry and resulting in a final pressure of around 3 bar, producing a gentle foam rather than an aggressive fizz. Wild yeast, no adds, no filtration, no fining, zero sulphur = 100% natural goodness.

## Awards

