



Astro Bunny Pét-Nat 2024

Riverland, McLaren Vale - South Australia

Fiano 60%, Malvasia Bianca 14%, Pecorino 13%, Nero d'Avola 7%, Canada Muscat 6%

“A cult classic of the minimal intervention scene” - @LoveTillyDevine

“Utterly frivolous” - Jancis Robinson MW

“Australia’s favourite pét-nat”™

The 2024 vintage marks eleven years of Wildman Wine *pét-nats*, and the next chapter in our journey is to move to using fully biodynamic and organic fruit, a goal we achieved for the first time in 2024, with certification to follow in subsequent years. The aim from when we started back in 2014 remains the same to this day, to make wines that are fresh, fruity, foaming, fun and crucially fault free using climate appropriate Mediterranean varieties.

HOW WE MADE IT

The 2024 vintage in South Australia was cooler than average, with no summer days over 40 degrees (104F) which allowed the fruit to ripen slowly and achieve maximum flavour ripeness without losing freshness or acidity. The whites were picked early to retain acidity and obtain lower alcohol levels, with the Fiano and Pecorino picked on February 2nd followed by the aromatic varieties and reds a few weeks later. The Muscat 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 Fiano and Pecorino. 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

HOW IT TASTES

The blend is the classic Bunny trifecta of early picked Italian whites (Fiano and Pecorino), with Nero d'Avola for colour and Malvasia and Muscat for the distinctive aromatics. The colour is a peachy, hazy, lava lamp carrot colour, the aromas explosive with white peach, tangerine and cut lime. The bubbles are soft and more foamy not aggressively fizzy, with the classic Astro Bunny flavours of peach and nectarine with a smashable watermelon wetness providing great gluggability. She's fun!

I was asked to describe our wines in three words recently and I said “Fun, fruity and fault-free” (well maybe that's four). To that you could add foaming, frothy, fresh and fantastic. Chill down, shake well before opening, serving suggestion: beach or bus, two people, ten minutes.

The relatively low alcohol (11.5%) makes this *pét-nat* ideal as an aperitif at the start of a meal, or simply to drink on its own *al fresco*. The soft texture and peachy, citrus flavours make it a great pairing for seafood, shellfish, salads and even fresh fruit desserts.

11.5% ABV
pH 3.7

sugar 0.0 g/L
titratable acidity 4.6g/L

free SO₂ 0.00 mg/L. total SO₂ 4mg / L
13,622 bottles 180 magnums



EPICUREAN WINES

PREMIUM AUSTRALIAN WINE IMPORTER