



Piggy Pop Pét-Nat 2024

Riverland - South Australia

Nero d'Avola 71%, Lagrein 8%, Montepulciano 6%, Prieto Picudo 6%, Canada Muscat 6%, Aglianico 3%

"As bonkers as it is brilliant - liquid creativity!" - Olly Smith

"The aromatic white grapes are holding the juicy red grapes up to your face and urging you to take a refreshing mouthful" - Max Allen

"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 Nero d'Avola was harvested in mid February with the addition of smaller amounts of Lagrein, Montepulciano, Prieto Picudo and Aglianico to provide additional spice and complexity. The reds were all fermented together, with a proportion of whole clusters. They were pressed off early to achieve the lighter colour and just the right amount of tannic grip to keep the wine fresh but not heavy. The wine was fermented using wild yeast with no winemaking additions or additives. 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 not an aggressive fizz. Wild yeast, no adds, no filtration, no fining, zero sulphur = 100% natural goodness

HOW IT TASTES

The colour is "liminal pink" - that shade that sits between dry rosé and chillable red. The aromas are a riot of cherries - red cherry, cherry pip, glacé cheery - all the cherries! The palate follows up with pomegranate, blood orange, spice and a savoury, amaro twist of raspberry salted liquorice. The bubble are soft and more foamy rather than aggressively fizzy, and there's a mouthwatering freshness from the snappy Nero acidity, texture and tang from the Lagrein and Montepulciano and some spice from the exotic Prieto Picudo.

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, park or back yard.

Serve cold, no need to shake before opening, pair with pals, pizza, parks and sunsets.

12.5% ABV
pH 3.84

sugar 3.5 g/L
titratable acidity 4.1

free SO₂ 0.00 mg/L total SO₂ 3mg / L
g/L 11,768 bottles 180 magnums



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