

WHINYARD ROCKS



NAME	Pet Nat	TECHNICAL
LOCATION	Whinyard Rocks, New Radnor, Powys, Wales	Free SO ₂ : 2 mg/l
INFO	Whinyard Rocks is a small-scale low-intervention vineyard of 4000 vines across 3 acres	Total SO ₂ : <5 mg/l
VINTAGE	2022	Acidity: 8.5 g/l
ALCOHOL	11% VOL	Residual sugar: <1.0 g/l
GRAPES	60% Solaris, 40% Ortega	Bottles produced: 150
REGION	Radnorshire, Mid Wales	Lot number: L-20221
		CLOSURE
		Crown cap

TASTING NOTE

Naturally lightly sparkling. Pale amber in colour. Pear drops give way to a whisper of stone fruits on the palate, intertwined with a finely tuned richness and body that calls for a toast.

SERVE

Chilled at 8-10°C. Excellent with antipasti, mezze, celebrations and sunshine. Drink now to two years.

WINEMAKING

The solaris was crushed, macerated for 3 days, then pressed and fermented in stainless steel. The ortega was crushed, had 2 days of skin contact, then pressed. The ortega was blended with the solaris and co-fermented in steel. Bottled by gravity by hand just before the end of the primary fermentation. Disgorged by hand on a cold spring day.

Nothing but grapes
Wild ferment with indigenous yeast
No added sulphur
No filtration
No fining
Suitable for vegans

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