

# WHINYARD ROCKS



<b>NAME</b>	Pet Nat	<b>TECHNICAL</b>
<b>LOCATION</b>	Whinyard Rocks, New Radnor, Powys, Wales	Free SO <sub>2</sub> : 2 mg/l
<b>INFO</b>	Whinyard Rocks is a small-scale low-intervention vineyard of 2500 vines across 1.5 acres	Total SO <sub>2</sub> : <5 mg/l
<b>VINTAGE</b>	2021	Acidity: 9.4 g/l
<b>ALCOHOL</b>	10% VOL	Residual sugar: 1.1 g/l
<b>GRAPES</b>	70% Solaris, 30% Ortega	Bottles produced: 111
<b>REGION</b>	Radnorshire, Mid Wales	Lot number: L-20211
		<b>CLOSURE</b>
		Crown cap

## TASTING NOTE

Naturally lightly sparkling. Amber in colour with a little sediment. Rolling waves of bowls of ripe peaches on the nose, gliding into a gently savoury gambol of stone fruit and elegant acidity.

## SERVE

Chilled at 8-10°C. Excellent with antipasti, pizza and grilled food. Drink now to two years.

## WINEMAKING

The solaris was crushed and 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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