
PROJECT PET NAT ROUGE 2020

VARIETY	100% Merlot	HARVESTED	11 March 2020
ALC/VOL	14.5%	OAK	None
pH	3.2	CELLARING	Drink now for immediate enjoyment
TA	8.0 g/L	COLOUR	Pale salmon pink
VINEYARD	Voyager block4, planted in 1978	NOSE	Fresh raspberries, strawberries, bread dough
SOIL	Red, brown loamy soil, with stone, gravel subsoil	PALATE	Soft, savoury, berries & blood orange, lively finish
ORGANIC	Organically farmed	FOOD MATCH	Light meat dishes; tartare or carpaccio

VINTAGE

A close to perfect growing season with a warm & dry spring providing excellent conditions for flowering. One of our hottest Decembers advancing fruit development. Perfect ripening conditions had us harvesting reds in exceptional condition with intense colour and concentration.

METHOD

Hand-picked fruit was whole-bunch pressed to tank, free run juice only. After 3 days of settling, juice was racked, inoculated and kept at 15 degrees throughout fermentation. Bottling occurred on 9 April as an active ferment, resulting in a lightly sparkling effect. No preservatives were added & not filtered so the wine displays a cloudy appearance.

“A superb vintage for reds in Margaret River brings this minimal intervention Pet Nat to life. Made from 100% heritage Merlot fruit using the méthode ancestrale technique, the wine is fresh with a lively finish, helped along by its signature natural fizz. A fun, utterly delicious wine.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER