



Category:	WINE
Style:	SPARKLING METHODE
Variety:	SPARKLING
Region:	MCLAREN VALE
Vintage:	NV
Volume:	750ml
Vineyard:	At Gemtree we farm our estate vineyards organically and biodynamically. This philosophy rewards us with fruit full of flavour and purity; these are the gems from which we craft our fine wines.
Vinification:	The Grenache for our Petillant Naturele (Pet Nat for short) was hand-picked. This fruit was tipped into the press where only the most delicate free-run juice was retained, the wine was left to settle for 24 hours with no additions. The still cloudy juice was racked off of the solids and into old wooden casks for fermentation. The juice was kept below 14C to ensure the natural fermentation locked in the fresh, vibrant fruit characters. Once fermentation was almost complete.
Bouquet:	The nose is reminiscent of a fresh ferment and the taste of grapes fresh from the vine with scents of strawberry, lychee and rose petal.
Palate:	This wine is a very natural and cloudy example of pure Grenache from McLaren Vale. The palate is lively and the strawberry fruit carries through as fruity, zesty and crisp.

Technical Analysis:

Alcohol:	12.50%	pH:	3.18
Residual Sugar:	1.2	Packaging:	6 x 750ml
Titrateable Acidity:	4.83	Hancocks Product:	25507