



Wildman Wine, Piggy Pop Pét-Nat, South Australia, Australia (150cl.), 2023

Producer Profile

Wildman Wine leads the charge of fun fresh and fault free Australian Pet-Nat, driven by the maverick spirit of founder and winemaker, Tim Wildman MW.

The production has evolved dramatically since the first vintage in 2014. Fruit, predominantly Nero d'Avola and Zibibbo, are now sourced from the top-quality regions of Adelaide Hills and McLaren Vale thanks to a growing network of contacts, with guest appearances from other Italian varieties, Arneis and Fiano. The charmingly named Astro Bunny and Piggy Pop have won over drinkers and journalists across the globe with their vibrant, complex yet easy-going characters.

Viticulture

The 2023 vintage in South Australia was cooler than the previous two years, 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 whites were picked early to retain acidity and obtain lower alcohol levels, with the Arneis picked on March 24th and the Fiano on 16th March. The Zibibbo was picked on March 11th and finally the Nero d'Avola came in on March 24th. Each varietal comes from a selection of premium vineyards: Arneis from Amadio Vineyard, Adelaide Hills-planted 1985 gravel loam over clay, Nero d'Avola from Sue Trott's Wilpena Vineyard, McLaren Vale-planted 2011 sand over clay, Fiano from Gemtree, McLaren Vale-planted 2008 sand over clay, Zibibbo from Gums & Roses vineyard, Loxton, Riverland-planted 1953 red sand over limestone.

Winemaking

The Nero d'Avola was fermented with around 50% whole bunch for twenty four hours before being pressed off skins to achieve a hazy, rose petal colour. The whites were partially fermented separately before being blended into the reds before bottling, not only does this add extra acidity and freshness but it also washes out some tannin without reducing the intense fruit flavours. By making the Piggy as a rosé blend of white grapes and red grapes we think we've given it even greater drinkability and a mouth-watering freshness. The wine is bottled at around 12 g/L residual sugar and completes its fermentation in the bottle resulting in a final pressure of around 3 bar, producing a gentle, frothy foam rather than an aggressive fizz. Wild yeast, no adds, no filtration, no fining, zero sulphur = 100% natural goodness.

Tasting Note

The 2023 vintage represents 10 years of Wildman Wine (first vintage 2014) and we couldn't be happier with the result. 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 cherry-all the cherries! The palate follows up with pomegranate, blood orange, spice and a savoury, amaro twist of raspberry salted liquorice on the finish. The bubble are soft and more foamy rather than aggressively fizzy, and there's a mouth-watering freshness from the snappy Nero acidity and the zippy, crisp Arneis.

Food Matching

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



Product code: 5431

Technical Details

Varieties:

Nero d'Avola 56%
Arneis 31%
Others 13%

ABV: 13.5%

Closure: Crown Seal

Colour: Rose

Style: Other sparkling

Oak Ageing

No oak ageing



wine

Case Size: 6 x 150cl

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