

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 5600 vines across 3 acres	Total SO ₂ : <5 mg/l
VINTAGE	2023	Acidity: 9.4 g/l
ALCOHOL	10.5% VOL	Residual sugar: <1 g/l
GRAPES	90% Solaris, 10% Ortega	Bottles produced: 333
REGION	Radnorshire, Mid Wales	Lot number: L-2023-1
		CLOSURE
		Crown cap

TASTING NOTE

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.

SERVE

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

WINEMAKING

Solaris handpicked in late September, natural fermentation in steel with skins for 9 days. Ortega handpicked in mid-October then crushed and macerated for 4 days and juices blended. Bottled in late October 2023 by gravity by hand. Disgorged by hand in the spring. Regenerative approach in the vineyard, organic winemaking.

Wild ferment with indigenous yeast
No added sulphur
No filtration
No fining
Suitable for vegans

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