

— by —  
Josh Scott



# Marlborough Pétillant Naturel Wine



## Pétillant Naturel

Discover our exquisite Pétillant Naturel Wine, crafted from meticulously hand-picked Chardonnay grapes. These luscious Chardonnay grapes are gently pressed, ushering in a slow and delicate fermentation process within old puncheons, featuring the magic of indigenous yeast. Over a span of two weeks, at a chilly 14°C, they evolve into a wine that's nothing short of extraordinary.

Our Chardonnay doesn't follow the conventional path; it refuses to be tamed. We leave it untouched by stabilization and unfiltered, allowing it to flourish with its natural character. Racked-off juice with 15 grams of residual sugar matures and completes its fermentation journey right within the bottle, resulting in a delightful frizzante, with pressures reaching up to 3 bars.

For an incredible six months, our Pétillant Naturel rests in these bottles, nestled "sur lies," undergoing a captivating autolysis process. This distinctive approach imparts a fine layer of lees within the bottle. When pouring, you have a choice: embrace the pristine clarity by gently pouring, leaving behind the solids, or revel in the intriguing haze it brings, a testament to its unbridled character.



Upon tasting, you'll find a symphony of flavors. Stone fruit dances alongside yeasty notes, creating an intriguing symphony. Hints of oak add complexity, while a beautiful coffee undertone is seamlessly balanced by a refreshing acidity. The bubbles infuse the wine with a unique vibrancy, making every sip an enchanting experience.

Serve cold and pry the crown cap slightly and let the pressure fizzle out before fully opening the bottle.

#### TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	Chardonnay
Alcohol	13.00%
Residual Sugar	0.07g/l
pH	3.47
TA	6.6g/l
Vegetarian/Vegan	Vegan Friendly
Barcode	9416917001428



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# By Josh Scott

Josh Scott, is a winemaker doing what he does best. Experimenting and pushing the boundaries and playing with new products.

Although bound by tradition, the 'By Josh Scott' range of wines is all about enjoying the craft of making wine. Natural wines are a new addition to the 'By Josh Scott' range.

All wines come from Marlborough, Jacksons Road, Allan Scott's 'Millstone Vineyard". Dry farmed, no herbicides or pesticides used during the growing process and no fining or filtration in the making, this is winemaking in its rawest form. Gravity and an amount of time in oak barrels help with clarification of the wines.

