

# NAUGHTY BY NATURE PET NAT 2022

---

**Fruit source:** Chardonnay, Pinot Noir and a splash of Zinfandel  
**Vine age:** 10 - 36 years  
**Soils:** Sand over loam / clay  
**GI:** Swan Valley

**Harvest date:** 20.01.2022  
**Alcohol:** 12.5%  
**pH:** 3.28  
**TA:** 6.7 g/L

**Release date:** March 2022

**Vinification:**

**Fruit processing:** Hand-picked, stored cool overnight before crushing and pressing to tank

**Fermentation Vessel:** 100% tank ferment

**Winemaking Notes / Vinification Summary:**

The Estate grown fruit was hand-picked and stored cold overnight before being crushed and pressed straight to tank. Fermented cool to protect aromatics this wine was then bottled under crown seal while still fermenting. The early bottling results in carbon dioxide, formed from the natural sugars in the wine during the fermentation process, being trapped in the bottle and producing the bubbles. The slight deposit you see in the bottom of the wine are the yeast lees.

Due to bottling before the end of ferment this wine is bottled unfiltered, unfiltered and with minimal preservatives.

**Tasting Notes:**

Exhibiting a copper / bronze colour due to the Pinot Noir this wine has bright aromatics of peach, apricot, macerated strawberries and sherbet. The aromas of peach, strawberry and sherbet follow onto the palate combined with a hint of orange peel. The wine finishes dry and long with a salivating pithy phenolic edge.

Our winemaker recommends to serve this neither shaken or stirred - leaving the lees behind in the bottle

**RIVERBANK**  
— ESTATE —  
RESTAURANT | WINERY | CELLAR DOOR



**Awards**  
New Release



126 Hamersley Road  
Caversham WA 6055  
08 9377 1805

[riverbankestate.com.au](http://riverbankestate.com.au)