

# VANDAL

## LOCATION:

New Zealand > Marlborough >  
Southern Valleys > Hawkesbury

## VARIETY:

50% Chardonnay, 50% Muscat

## WINEMAKER:

Winemaker: It's a secret, seriously



## SCIENCE

ABV: 13%

SUGAR RATE: <1 g/L

TOTAL SO<sub>2</sub>: None

TOTAL ACIDITY: 6.0 g/L

# Vandal “Pet Bat” Pet Nat

## EXPERIENCE

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**NAME:** The Pet-Bat, a play on the term Pét-Nat. Since its conception, Vandal has had an affiliation with bats, we are not exactly sure why ... but here's a fun fact, bats are the only native mammals to New Zealand found on land.

**CHARACTER:** Stone fruit and melon nose with ample bread and biscuit notes from the yeast. The palate has a creamy texture held together by a vivid acid backbone.

**ENJOY WITH:** Perfect on its own, as an aperitif, or with light appetizers. This wine is for relaxing and snacking.

**BEST RESULTS:** Serve at 45-50° F, in a white wine glass. Gently roll the bottle to integrate the fine sediment before opening.

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Whole bunch pressed straight to barrel with wild fermentation at ambient temperatures.

**ELEVAGE:** Fermented down to 10-15 g/L RS then put to bottle to complete fermentation and capture natural effervescence and a little sediment.

**FINING AND FILTERING:** No fining or filtering, vegan.

**SULFUR:** Zero, Zilch, Zip, Nada, Niente.

## SOURCE

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**FARMING:** Certified sustainable with SWNZ, cover crops like buckwheat and phacelia promote soil health and limit insecticides, application of organic EMNZ (effective microbes) for controlling mildew.

**LAND:** A half hectare of fruit is selected from the Hawkesbury Vineyard, free draining old river bed soils, Southern Valleys sub region.

**VINE:** 25 year old vines, VSP cane pruned.

**HARVEST AND PRODUCTION:** 200 cases produced, hand harvested.

