



## GILBERT PET NAT ROSÉ

SKU: AUWGBPATR

The Sangiovese grapes were harvested in Mudjee earlier than normal to maintain the bright fresh varietal characteristics. They were destemmed, must chilled and pressed, after which the settled juice was racked, and fermentation initiated. Fermentation was then monitored and temperature maintained between 13 - 16°C to allow for a steady ferment. Once the baumé level had dropped more than 2/3 of its value, the wine was transferred to bottle with 12.5 grams/litre of residual sugar. The wine then lay down to complete fermentation before being released in June 2021.

