



"Pét Nats are a real fun little category of sparkling. Captured fresh and locked in the bottle to finish the fermentation, this style really exhibits wine in its most raw form, balancing the bright fruit of new grapes and the more secondary characters of fermentation: the yeasty aromas of brioche and dough. Using the classic champenoise varieties of Pinot Meunier and Pinot Noir, we picked, pressed and co-fermented them together in stainless, finally bottling with just enough sugar to have lovely lively fizz."

~ Sam Berketa, Head Winemaker

Name	Vintage
Realismo Pét-Nat	2024
Variety	Region
Pinot Meunier / Pinot Noir	Langhorne Creek

Nose

Wild strawberries, red apple blossom and chalk.

Palate

Fizzy and vibrant, the palate is chalky with a mineral acidity. There's a slight Campari-like element to the finish which balances out the softer fruit components.

Pair

Charcuterie and cheese boards.

Winemaking

Harvested together in the early morning. Gently pressed and settled overnight. Racked and blended to stainless. Wild fermented until required sugar level. Chilled and bottled to finish fermentation in bottle. Full and spontaneous MLF.

Vineyard

CMV Vineyards Langhorne Creek. 55% Pinot Meunier / 45% Pinot Noir. Unknown clones on own roots. 140m elevation, flat no aspect. Sand over calcareous base. VSP spur pruned with a sprawling canopy.

Alcohol	Acidity
11.5%	4.82g/L

pH	Cellaring
3.23	Drink Now

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.

Alpha Box & Dice