

BRYTERLATER PETINA PÉT NAT 2023







Original price was: \$49.99.\$42.99Current price is: \$42.99.

Product Code:	3419	Closure:
Country:	New Zealand	Unit:
Region:	egion: North Canterbury	Volume:
		Alcohol:
Sub Region:	Waipara	
Style:	Sparkling	Grape:
Variety:	Pét Nat (Ancestral Method)	



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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Bottle Cap

Each

750ml

11.7%

100% Pinot Noir

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TASTING NOTES

The Bryterlater label by winemaker James Graves-Opie is certainly one to keep an eye on. The wines are made using organically farmed grapes from select sites within the North Canterbury region and have quickly become sort after by many because of their complexity, sense of place and outright deliciousness.

Petina is Bryterlater's signature Pet Nat (Sparkling wine) made from 100% Pinot Noir and one of the most stunning examples made in New Zealand. Bright, fresh and elegant with mouth watering acidity that will have you coming back for more!

Winery notes (2023 Vintage)

"The 2023 vintage of Petina is more poised and chasing a methodé traditional style. A little more precision resulted in a little more focus. Barrel ferment until desired residual sugar is achieved. Racked by gravity to bottle.. The wine then sits on lees in bottle going through autolysis to build the body and direct the flavour profile. The wine is then riddled and disgorged to remove the sediment. Clear. Clean. Raspberry cheesecake. Aperol. Yogurt. Sea mist. Acid. Mouthfilling."

93/100 David Walker Bell, WineFolio.co.nz, December 2023 (2023 Vintage)

"Pinot Noir fruit from the Barber vineyard goes into this lighter style of primary-fermentation bubbles. No sense of the cloudy funkiness so prevalent in many NZ Pét-Nats. This is clear, precise and very clean. As close to really good Méthode – or dare I say it – Champagne, that, together with the Brut Nature from A Thousand Gods are the best versions of Pét-Nat I know of



being made in the country right now.

A pale coral-golden colour in the glass, with a swarm of fine moussey bubbles. Aromas of cherry, raspberry, root beer, nougat, rosehip, kumquat and crushed shell. A little hazelnut toastiness comes through on the palate, where a salty acidity takes charge, driving the wine through the palate. A touch of green phenolics and astringency adds complexity. A gentle, mouth-filling creaminess and a long, dry finish."

*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.

CONTACT VINO FINO

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