

# VINO FINO

Explore a World of Wine

## BRYTERLATER PETINA PÉT NAT 2024



**\$42.99**

Product Code:	3419	Closure:	Bottle Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	11.7%
Style:	Sparkling	Grape:	100% Pinot Noir
Variety:	Pét Nat (Ancestral Method)	Natural:	Certified Organic
Producer:	<a href="#">Bryterlater</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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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!

Rebiews for ht 2023 vintage below...

#### 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

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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."

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## **93/100 Kasia Sobiesiak, The Wine Front, July 2024** (2023 Vintage)

"A pet-nat from North Canterbury by James Opie who made English and French sparkling in the past. But I could never tell it's a pet-nat, it's so elegant and complex on par with traditional method sparkling. Thought-through, well-behaved and buttoned up. It fetches a slightly elevated price in the pet-nat world but this is reflected in its quality. It feels more fittingly to call it methode ancestrale, just sounds more serious, and heck—it's a Blanc de Noirs too!

Warm apple pastry, fresh dough scents and flavours with a very fine bead and a sprinkle of sea salt. There's a creamy quality here with gentle spice marrying fluffy cinnamon scroll and cream cheese frosting. Freshness comes with lemongrass and jasmine and only a suggestion of red fruit perfume, maybe red apple skin. Texture is fine and chalky with bitter lemons and honey. Elegant and detailed. What a joy!"

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

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch