

BRYTERLATER PETINA PÉT NAT 2025

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Product image

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:	Bryterlater		



New Zealand
Wide Delivery



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TASTING NOTES

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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 (2025 Vintage)

"Petina is bold and fruit forward in style while still chasing a methodé traditional vibe. A little more precision resulted in a little more focus. Barrel ferment until desired residual sugar is achieved. 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. Red Apple. Strawberry. Aperol. Sea mist. Acid. Mouthfilling."

92/100 Emma Jenkins MW, Decanter UK, April 2026 (2025 Vintage)

"Golden with a hint of salmon, this is a stylish, thoughtfully made pétillant-naturel, from 100% Pinot Noir sourced from organic vineyards across North Canterbury. Apple and light peach with creamy croissant notes (after barrel fermentation the wine sits on lees in bottle to promote autolysis). A fine bead, strawberry fruit and minerality, crisp, dry and surprisingly weighty with a creamy mid-palate before a pleasing twist of pith on the clean 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

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