

# THE WINES

## METZER PETNAT 2024



### VARIETAL:

100% Cinsault. A single-vineyard wine from a bush vine parcel planted in 1990. The vineyard is situated a mere 4 km's from the shores of False Bay.

### VINIFICATION:

This Petnat has been fermented and aged as naturally as possible, without intervention and in search of an authentic reflection of its origin.

The grapes were handpicked in the early morning hours to preserve fruit integrity. The fruit was then gently pressed after a brief period of skin contact.

The juice was settled overnight without the use of settling enzymes and from here it was fed directly to French oak barrels (all seasoned oak) where fermentation occurred spontaneously. The wine was then bottled, with an approximate residual sugar of 20 grams. Fermentation was completed in the bottle. After a period of 9 months on the bottled lees, the wine was disgorged in December 2024.

### TASTING NOTES:

Full of bright, natural fruit flavours including both citrus and stone fruits. White spice and brioche follow through on the palate which is marked by a rich texture and a soft, coated acidity. The wine has a persistent finish and exhibits a fresh yet subtle perlage.

### AGING POTENTIAL:

The wine delivers immediate drinking pleasure but will gain in complexity with further cellaring. Optimum drinking : 2025 - 2028 (6° C).

### ANALYSIS:

Alcohol: 12.5%  
T/A: 5.9 g/l  
pH: 3.31  
R/S: 2.1 g/l  
Sulphites: 28 mg/l

ACCOLADES: 91 Tim Atkin