



### **Astro Bunny *Pét-Nat* 2024**

Riverland, McLaren Vale - South Australia

Fiano 60%, Malvasia Bianca 14%, Pecorino 13%, Nero d'Avola 7%, Canada Muscat 6%

#### **Mike Bennie, Wine Front**

*All certified organic now. A long term pet nat project from the adventurous and ever-curious Tim Wildman MW. I look forward to seeing his English wine region sparklings some day! This is a blend of fiano, malvasia bianco, pecorino, nero d'Avola, muscat, taking in Riverland and McLaren Vale vineyard sources. No gushing. It's very fruity and fresh. I drink Watermelon FELLRs sometimes, mea culpa, and this is a dead ringer. Light weight, crisp and yet frothy fizz, watermelon rind characters meet candied lemon-lime with a crunch of green apple and faint maraschino cherry in there too. Pleasing stuff. 90 points*



### **Piggy Pop *Pét-Nat* 2024**

Riverland - South Australia

Nero d'Avola 71%, Lagrein 8%, Montepulciano 6%, Prieto Picudo 6%, Canada Muscat 6%, Aglianico 3%

#### **Mike Bennie, Wine Front**

*These wines make good landfall in indie bottle stores and bars in Australia, and have carved out a currency for their fun-time fizz offering. Made by broad-thinking and drinking UK-based MW, Tim Wildman. A blend here of lips n arseholes to get to the sausage end of the deal – nero d'Avola, lagrein, montepulciano, prieto picudo, muscat, aglianico and the kitchen sink. A bright and energetic pet nat that delivers good crunch to texture, watercolour but invigorating red berry fruitiness, tart cherry too, some musk stick sweetness/funk and a bit of dried herbal interest to boot. It sits nicely in the glass, a refreshing Aus lambrusco kind-of-feel, without being of that variety. I See picnics, parks, and my slow-cooking-offal mince-in-passata that I have on the stove. Right on. 92 points*