La Violetta 2017 Patio Nat

This is pét nat made from the black-skinned muscat, getting to the heart of this ancient variety and its singular delights. Takes me back to those splendid days I spent shovelling moscato skins in north-west Italy, the delicate, refreshing wines of that region providing a stepping-off point for this more freewheelin’, farmhouse expression.

Hand harvested for natural acidity by the mischievous gnomes of Geographe’s cool Ferguson Valley. Skin contact overnight in the press, before draining off to tank and barrels to ferment wild over nearly 7 weeks. Bottled by hand without fining or filtration, sealing in the last frothy gasp of fermentation. A splash of riesling juice went in at the last minute to get the balance spot on. 11.7% Alc. 2400 bottles.

Tasting
It’s fresh and fermenty, cloudy, with all the perfumed grapiness of moscato, a little citrus, notes of cidery complexity; mineral phenolics, creamy lees, but dry to drink. Out on the patio we sip.

Reviews
“Muscat + riesling pét nat. Pear, quince, aspirin, dusk, done. This is Australia.” @amy__hamilton (Liberté Restaurant) on Instagram

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