



## GILBERT PET NAT RIESLING

**£25.10**

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Gilbert Family Wines have their roots in the Eden Valley of South Australia, where Joseph Gilbert was one of the first to plant grapes. They still make delicious Rieslings there under the Gilbert + Gilbert label. Now, however, the majority of their wines come from the fashionable regions of Orange and Mudgee in New South Wales. Simon Gilbert established the winery in 2004 after working for more than two decades as winemaker for some of the top producers in the area. Simon and his son, Will, specialise in cool climate wines with a common thread of elegance, purity and structure. This winery is right at the front of Australia's new wave, making a wide range of wines which balance traditional styles and techniques with the more experimental.

The grapes are grown 630 metres above sea level in the foothills of Mount Canobolas. The soil here is rich in ferrous volcanic matter and the climate cool with long sunshine hours, making this the perfect environment for growing top-quality Riesling.

Pétillant Naturel is a style of sparkling made in what's known as the méthode ancestrale, where wines are bottled early in fermentation before all the residual sugar has been converted into alcohol. The fermentation then continues in bottle, resulting in an effervescent wine. The wine carries a natural sediment, which can be left undisturbed if stood upright for several hours, or incorporated into the wine a quick roll of the bottle!

**Grape:** Riesling

**Tasting Note:** Unfiltered and cloudy, yet absolutely

delicious; full of vibrant, textured melon, lemon sherbert and granny smith notes

**Food Match:** Ideal as an aperitif with olives and prawns or Thai salads.

**Closure:** Crown Seal

