Pressure Point Méthode Ancestrale, WO Paarl [Pet Nat] 2025

2019 Vintage

Decanter World Wine Awards Bronze 2023

SBO1012025

Wildeberg

— Paarl, South Africa

Pet Nat in all but name, this zesty, delicately-hued fizz is sustainably farmed and naturally fermented. Easy-going and bright on the palate, with the quality of the bushvine Cinsault fruit giving a seam of real quality.

Production

On paper and on first tasting impressions the 2025 vintage appears to be one of the very best in recent times, especially for whites and sparkling wines. Rain at just the right time during the growing season, a slightly cooler summer and a glorious final 2 weeks before harvest have ensured that ripeness and acidity are beautifully in balance.

From 30 year old bushvine Cinsault from a single dry-farmed block in Agter-Paarl. The early picked grapes are gently pressed and the juice allowed to settle for 24 hours before decanting. A spontaneous fermentation starts in tank, with no additions other than a small dose of sulphur. At the critical time, with just enough sugar remaining to give the required pressure, around 5 bar, the fermenting wine is transferred to bottle to complete the fermentation. Following a short period on lees the finished wine is disgorged with no dosage added.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
WO Coastal Region

Grape Varieties:
Cinsault 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
16009881241442

Tasting note

A pale coral pink colour from just a few hours in the press. Delicate and expressive with fragrant strawberry and redcurrant aromas, lightly yeasty notes and a hint of summer pudding. Bright and refreshing on the palate with tangy cranberry and crushed red fruit flavours and a clean, appetising finish.

Food Match

Smoked salmon, cured meats or freshly dressed salads.