

Penley.

*pairs well with
summer, spring,
and inbetween*

This is not wine

*Piquette
2022*

*Vintage
2022*

*Release
2022*

*Variety
Piquette*

*Country
Australia*

*GI/Area
Coonawarra*

*Analysis
4.5% Alcohol*

How is it made?

First things first, this is NOT a wine.

Most people press their grapes and feed the skins to livestock, compost or dispose of...

We decided to take the ultimate step in recycling and use the skins not once, but twice.

By soaking pressed grapes skins in rainwater you can extract flavour, and a little bit of sugar remaining in the skins help it to ferment again. The result is a refreshing, low alcohol drink. Perfect for every occasion, but especially good after a long day in the sun during vintage. Trust us, we would know.

Winemakers

Kate Goodman & Lauren Hansen

Tasting Notes

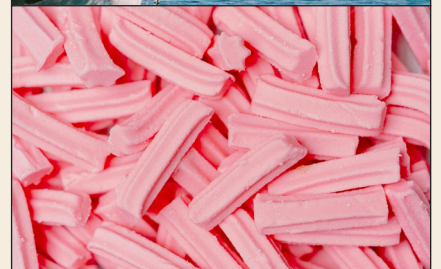
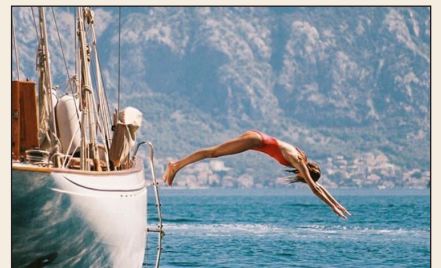
Appearance – Watermelon juice, a little bit cloudy

Nose – Rosehip, pomegranate, red apple skin & fennel seed

Palate: Crisp & bright. Sour cherry, cranberry juice, tart apple cider. A little bit spritzy with a crisp dry finish to the palate.

Cellaring– Drink now

Visual tasting notes –



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