



ORGANIC  
preservative free  
family owned

## "Vin de Garage" Natural Wines - zero additives

### PÉTILLANT NATUREL CHARDONNAY

Vintage: 2022  
Production: 150 doz  
Bottled: August 2022  
Alcohol: 10%  
Blend: Chardonnay  
Sulfites: Zero  
Yeast: Wild  
Maturation: Matured in bottle  
Fining: No  
Filtration: No

Not champagne, not prosecco, not cider, but with elements of each, this wine is bottle fermented without the addition of sugar, by bottling the wine during primary fermentation. Vibrant, fruity, spritzy, and low alcohol.



### PÉTILLANT NATUREL ROSÉ

Vintage: 2023  
Production: 150 doz  
Bottled: March 2023  
Alcohol: 10%  
Blend: Shiraz  
Sulfites: Zero  
Yeast: Wild  
Maturation: Matured in bottle  
Fining: No

Peachy pink in colour, this natural wine opens with a lovely frothy pop, has strawberry and peach flavours, and finishes with crisp and refreshing dryness and a savoury, complex back palate. Made using the "Methode Ancestrale" that pre-dates the Champagne method.



### SKIN CONTACT WHITE

Vintage: 2022  
Production: 300 doz  
Bottled: June 2022  
Alcohol: 10%  
Blend: 85% Chard 15% Vermentino  
Sulfites: Zero  
Yeast: Wild  
Maturation: Matured in The Egg  
Fining: No  
Filtration: No

This is a crisp, low-alcohol, phenolic white blend of early picked Chardonnay and ripe Vermentino. lovely tartness and soft acidity, which is enhanced by the citrusy zing



### GARAGE BON BON

Vintage: 2022  
Production: 250 doz  
Bottled: July 2022  
Alcohol: 10.8%  
Residual sugar: 22 grams/litre  
Total acidity: 7.1 grams/litre  
Blend: Vermentino 85%, Chard 15%  
Sulfites: Zero  
Yeast: Wild  
Maturation: Matured in bottle

This delicious natural wine has a punchy sweetness and a zingy savoury acidity to match.

Made with whole bunch pressed Vermentino grapes, cold settled, fermented in the bottle with wild yeast - this a truly hand made, low alcohol, natural organic wine.





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### BEAU JOLI

Vintage: 2022  
Production: 400 doz  
Bottled: June 2022  
Alcohol: 13%  
Blend: Shiraz, Mourvedre, Grenache  
Sulfites: Zero  
Yeast: Wild + carbonic maceration  
Maturation: Matured in tank  
Fining: No  
Filtration: No

This is a soft tannin, juicy, light red wine made in the traditional "carbonic-maceration" fermentation method. A thoroughly enjoyable light red that can be matched with many foods and served chilled in the warmer seasons. As with the other "garage" wines, this is made with wild ferment, no fining, preservative free and bottled under cork.



### SHIRAZ CARIGNAN

Vintage: 2022  
Production: 270 doz  
Bottled: January 2023  
Alcohol: 14%  
Residual sugar: <1 gram/litre  
Blend: Shiraz 70%, Carignan 30%  
Sulfites: Zero  
Yeast: Wild  
Maturation: Old oak  
Fining: No  
Filtration: No

This is a blend of early picked shiraz (40%), late picked shiraz (30%) and Carignan (30%). Fermented naturally using wild yeast, no acidification, and using no fining or other additives. Matured for 7 months in old french oak puncheons.



### What is Pet Nat?

Pet nat wine, or pétillant-naturel to give it its full title, refers to an ancient way of producing sparkling wine. To get technical, pétillant-nature refers to wines produced in the méthode ancestrale, which predates the méthode champenoise. These wines are bottled before the primary fermentation and finished without secondary yeasts or sugars.

At Rosnay Organic, we have perfected our pet nat winemaking process to deliver a vibrant, fruity, spritzy beverage for any occasion. We start with 100% homegrown organic grapes, picked and gently pressed. Once the spontaneous ("wild yeast") fermentation is kicked off, the wine is chilled to ensure a slow ferment and bottling before all the sugars are fermented. From here, the wine continues to ferment in the bottle and is left "on lees" for another 3 months. Next, we "riddle" the wine to get the lees to settle at the top of the bottle. We wait 3 months before disgorging the wine and labelling it.



Rosnay Organic Wines - 510 Rivers Rd Canowindra - [www.rosnay.com.au](http://www.rosnay.com.au) Follow our Instagram @ Rosnay Organic