

# PÉT-NAT\*

[\*PÉTILLANT-NATUREL]

## FIZZY, FUN & FRUITY WITH A RUSTIC EDGE.

The talk of the town, this ancient wine is making its **sparkling return**.

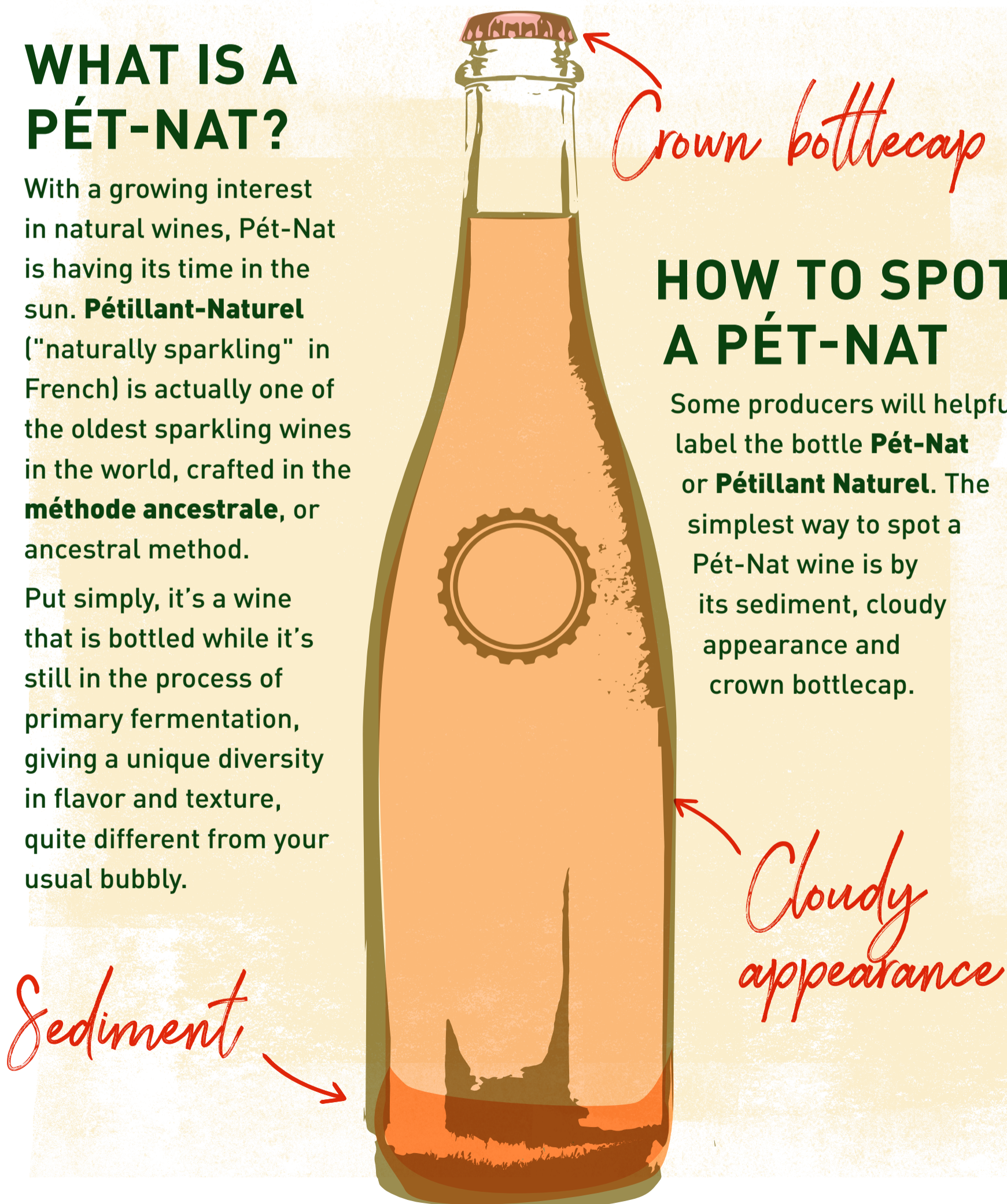
### WHAT IS A PÉT-NAT?

With a growing interest in natural wines, Pét-Nat is having its time in the sun. **Pétillant-Naturel** ("naturally sparkling" in French) is actually one of the oldest sparkling wines in the world, crafted in the **méthode ancestrale**, or ancestral method.

Put simply, it's a wine that is bottled while it's still in the process of primary fermentation, giving a unique diversity in flavor and texture, quite different from your usual bubbly.

### HOW TO SPOT A PÉT-NAT

Some producers will helpfully label the bottle **Pét-Nat** or **Pétillant Naturel**. The simplest way to spot a Pét-Nat wine is by its sediment, cloudy appearance and crown bottlecap.





# PÉT-NAT MAKING MAGIC

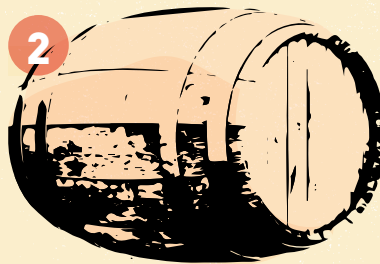
**Méthode ancestrale:** a technique of winemaking, used to describe wine bottled before primary fermentation is completed, without adding any secondary yeasts or sugars.

**Pét-Nat** can be made from red or white grapes, and this natural, low-intervention style of winemaking doesn't require additional ingredients or special machinery.



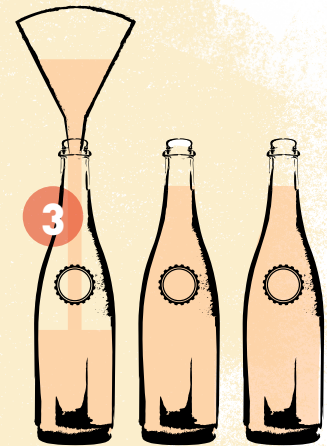
## HARVEST

Pét-nat production may be applied to any grape variety, allowing winemakers to explore something new and unique.



## PARTIAL FERMENTATION

The ancestral method involves only one fermentation. The fruit is crushed and no added sugars or preservatives are used.



## BOTTLING

Pét-nat is bottled partway through its primary fermentation process, while some natural sugar remains in the juice.



## CAPPING

Unlike the traditional Champagne cork, Pét-nats are crowned with a cap – similar to a bottle of beer or cider.



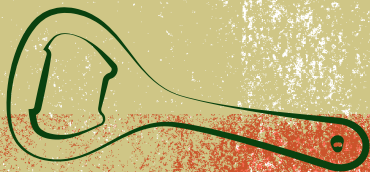
## BUBBLES

The wine completes fermentation in the bottle, with naturally produced CO<sub>2</sub> trapped under the cap producing beautiful, soft bubbles.

# VIBRANT, SPARKLING PÉT-NAT

## EVERY BOTTLE OF PÉT-NAT IS UNIQUE.

Pét-Nat can be red, white or rose, varying in effervescence, colour, aroma and flavour. Like a simple, more rustic champagne, you'll find a cloudy and unfiltered wine with a crown cap. Wonderfully easy to drink, but don't forget the bottle opener.



## DELICIOUSLY WEIRD & WONDERFUL

You'll find every flavour across the spectrum here: floral, sweet, tart, savoury, spicy, earthy. Aromas can be a little funky, thanks to those natural yeasts

and sugars. Pét-Nats are uncomplicated and unfiltered, but incredibly diverse and exciting to drink. Best consumed young, a Pét-Nat should also be served cold and well settled to avoid overt effervescence.



### Pét-Nat names to look out for

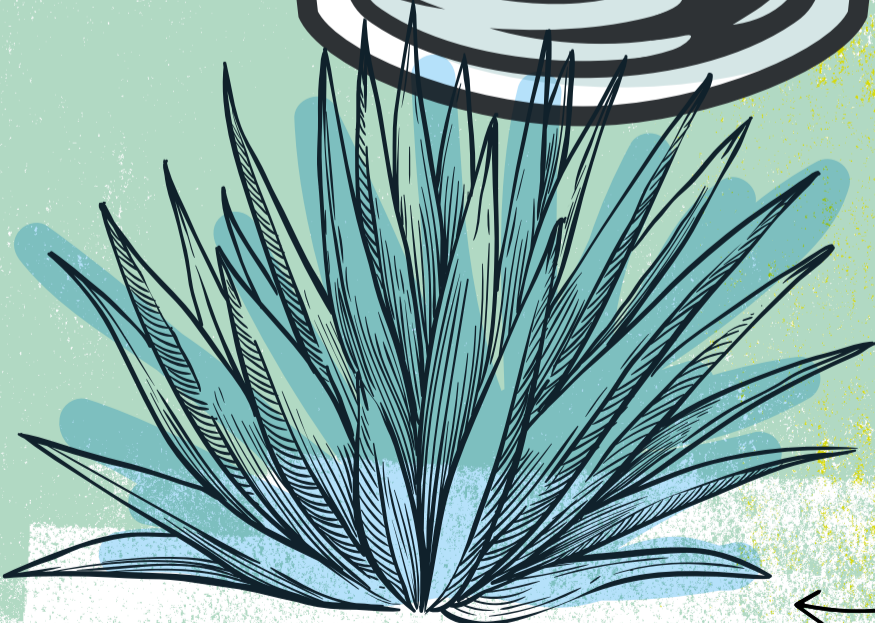
- La Violetta
- Ravensworth
- Range Life
- Konpira Maru
- Shady Lane



# KNOW YOUR TEQUILA FROM YOUR MEZCAL



Both are made by distilling the juice from agave plants however Tequila can only be made from the 'agave tequilana' (aka Blue Agave)



← *agave tequilana*

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# TEQUILA & MEZCAL

## HOW IT'S MADE

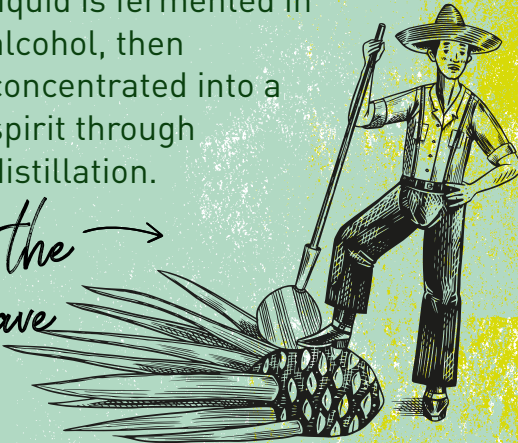
Both are made by distilling the juice from agave plants. However Tequila can only be made from the 'agave tequilana' (aka Blue Agave)



### TEQUILA

is made from the **blue agave hearts** baked in **ovens** (not pits) for three days. Afterwards the sap is extracted and the sugar-rich liquid is fermented in alcohol, then concentrated into a spirit through distillation.

*Harvesting the blue agave* →



*Agave heart*



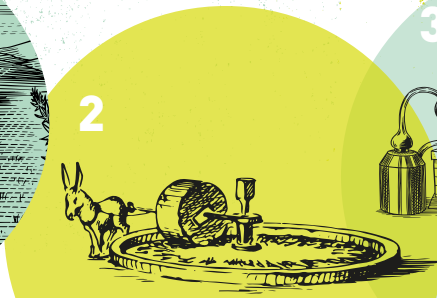
### MEZCAL

is made by **roasting the heart** of the agave plant in **underground pits** for **4 days** (giving its smoky flavour) before being mashed, ground and left to ferment in water.



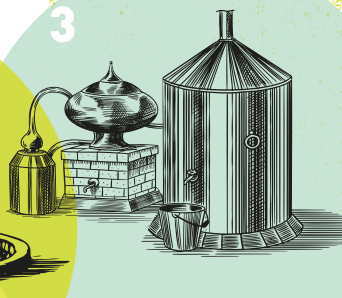
#### CULTIVATION

Doluptur, que nos et lab ius dolor aciam eici sollore, niae ma earum fugit ut alicit ipis vellorro et vel etur am aut ist, enis et poreper ovitiant



#### FERMENTATION

Ad qui qui veni dolupis am, omni sapeles equiam eicium facearum hillame pratem et exerovitius, a neturio



#### DISTILLATION

Doluptur, que nos et lab ius dolor aciam eici sollore, niae ma earum fugit ut alicit ipis vellorro et vel etur am aut ist, enis et poreper ovitiant



#### MATURATION

Ad qui qui veni dolupis am, ompeles equiam eicium facearum hillame pratem et exerovitius, quo im volorepudis et ut quam rerumetur a neturio

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# TEQUILA

Tequila is a smoother type of Mezcal made only from blue agave, in specific regions of Mexico. Typically produced by steaming the agave inside industrial ovens before being distilled two or three times in copper pots.



## Varieties of Tequila

### Blanco

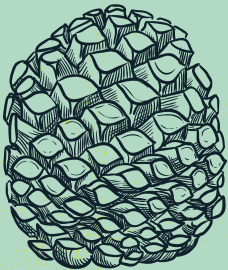
Bottled immediately after distillation or aged for fewer than two months in stainless steel or neutral oak barrels.

### Reposado

“Rested” in oak for a minimum of two months but less than a year in oak barrels.

### Añejo

“Aged” for between one and three years in oak barrels.



Equae voluptas raerferum doluptam re, cone omnimporum deles ea nisit explitibus. Assimus andignimin eos dese sin

### Look for these names on the label:

- Casamigos
- Don Julio
- el Jimador
- Espolon
- Jose Cuervo
- Patrón

### Price?

**OFTEN  
OVER  
\$50**

Aquidit autur, eos mos atur ebis voluptam.



# MEZCAL

Woodier and smokier than Tequila, Mezcal is made by roasting the heart of the agave plant in underground pits for 4 days (giving its smoky flavour) before being mashed, grinded and left to ferment in water.



*Lick, sip & suck*



Equae voluptas raerferum  
doluptam re, cone  
omnimporum deles ea  
nisit explitibus. Assimus  
andignimin eos dese sinLo  
corum verunt rehendissum

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## Varieties of Mezcal

**Joven**  
Bottled immediately after distillation or aged for fewer than two months.

**Reposado**  
"Rested" in oak for a minimum of two months but less than a year in oak barrels.

**Añejo**  
"Aged" for between one and three years in oak barrels.

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**Look for these names on the label:**

- Burrito
- Casamigos
- Del Maguey
- Don Juan Escobar
- San Cosme
- Xicaru

*Price?*  
**OFTEN  
OVER  
\$80**

Aquidit autur, eos  
mos atur ebis  
voluptam.