

# Fuzzy Bare



## Fuzzy Bare Pinot Noir

**Region:** Australia

**Grape Variety:** Pinot Noir

**Winemaker:** Aaron Mercer

**Alcohol:** 4.0%

**Summary:** Organically grown, no additives, vegan and moderate in alcohol 'Fuzzy Bare' is the new kid on the block- fizzy, fun and ready to drink! Despite being the newest hottest kid on the block, piquette dates to ancient Greek and Roman times. It enjoyed a renaissance in the 19th century when phylloxera decimated French vineyards, making grapes so scarce every ounce of the precious fruit was used. Made from adding water to bare pressed grape skins and left to ferment, this low-alcohol, refreshing, and slightly fizzy drink was named 'piquette' (prickle) and became the standard for vineyard workers at the lunch table.

**Winemaking:** Made using the left over skins that have been pressed off from Slinky Bare and CowPunk wines. Water is added to the press where it is left for 12 hours to interact with the skins. The solution is then pressed to tank and the residual sugar fermented out to dryness

**Tasting Note:** Cherry cola aromatics, Cranberry and Mulberry fruit jump out of the glass. The palate is vibrant with rich raspberries and blackcurrants. There is a slight phenolic chalkiness that provides structure and a tight acidity carries the fruit for a long, crisp finish. A perfect thirst quenching light red that is naturally higher in refreshment and lower in alcohol!