



## Bink Wines

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2021

# 'LITTLE RED'

*South Australia - Australia*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 60% Muscat - 30% Riesling - 10% Alicante Bouchet

**Vineyard:** California Road Vineyard, McLaren Vale (Muscat) - Koop Vineyard, Eden Valley (Riesling) - Maggie Vineyard, Barossa Valley (Alicante Bouchet)

**Vine Age:** 50-year-old (Riesling) - 35-year-old (Muscat) - 15-year-old (Alicante)

**Soil Type:** Varied: Generally sandy loam over clay

**Viticulture:** Sustainable / Practicing Organic

**Fermentation:** Native - stainless-steel (100% destemmed except 50% whole-cluster Alicante)

**Skin Contact:** 4 days (Alicante) - 2 days (Muscat) - 1 day (Riesling)

**Aging:** 1 month in neutral 300L French tonneau

**Alcohol:** 11.2%

**pH:** 3.42

**Total Acidity:** 6.2 g/L

**Total SO<sub>2</sub>:** 2 ppm

**Total Production:** 362 cases

### About

This vintage this wine is really just 'a little' red. Not many people would mash up Muscat, Riesling and Alicante Bouchet to produce anything remotely commercially viable, but Koen has done just that, and with great success. Each of these varieties has their own story to tell of its homeland: Muscat from the Vale, Riesling from Eden and Alicante from the Barossa. This wine was fully purposeful from the vineyard to the glass. Quirky? Yes. Juicy? Absolutely. Serious? Define serious...certainly it is a layered complexity that one can get lost in, though it is best served chilled, consumed with friends, and with a second bottle ready.

The fruit was hand-harvested and most of it was destemmed, with only half of the Alicante fermented whole-cluster. All of the varieties were fermented separately without any additions and with very little skin contact in stainless-steel tanks. After 1-4 days the lots were pressed to old French barrels for one month to finish fermentation and breathe a bit. The barrels were blended to tank to settle naturally for a month prior to the wine being bottled without fining, filtration or any sulfur addition.

### Tasting Note

Iridescent pomegranate in color. Light, fresh, very perfumed with wild aromas of white peach, Williams pear, and white flowers. The palate is slick and sleek with jujubes (more the candy not the fruit) flavors and a more concentrated texture than would be initially suggested. The palate sees some lift from the fruit flavors more so than the acidity, but that makes it all the more interesting. The French would call this a Super Vin de Soif.