



## Bink Wines

2020

# 'BIG LITTLE RED'

*Red Blend | Barossa Valley - Australia*



NATURAL



ORGANIC



ZERO/ZERO

### Stats

**Grapes:** 90% Grenache - 10% Zinfandel

**Vineyard:** Single site in Vine Vale (Grenache) - Single site in Watervale (Clare Valley)

**Vine Age:** 40-years-old (Grenache) - 18-years-old (Zinfandel)

**Soil Type:** Primarily sandy topsoil over deep brown loam

**Viticulture:** Practicing Organic

**Fermentation:** Native in stainless steel - 100% destemmed

**Skin Contact:** 10 days

**Aging:** 3 months in old French 225L barriques

**Alcohol:** 11.6%

**pH:** 3.81

**Total Acidity:** 4.9 g/L

**Total SO2:** 8 ppm

**Total Production:** 90 cases

**UPC:** None

### About

Koen has wanted to produce a wine that pushed his boundaries and his comfort zone, which has certainly been the fresh, bright, crunchy traits. While this has traditionally not been the 'norm' in South Australia, that style has clearly become more en vogue. In 2020 Koen finally that boundary-pushing wine producing 'Big Little Red' as the antithesis to 'Little Red.' This is a wine that is more ripe and concentrated than anything he has done, but distinctly still a 'Bink' wine. Koen worked with this small grower in Vine Vale for a few vintages and finally pulled some Grenache off of the vineyard. There was no smoke issues due to wildfires south in the Adelaide Hills but he wanted to make sure so did a quicker, warm fermentation than he would normally would do in order to minimize any potential for 'smokiness.'

The Zinfandel was picked in mid-February and the Grenache was the last pick of the year in mid-March. Both lots were fermented entirely destemmed in open top stainless steel fermenters. Fermentation kicked off immediately on both selections and Koen wanted to maximize extraction so he warmed up the tank and after 10 days on skins he pressed the wine to old barriques and kept both varieties separate. After four months of aging Koen racked the barrels to tank and blended accordingly. The final blend saw 10% Zinfandel meld with Grenache. It was bottled without fining, filtration or a sulfur addition.

### Tasting Note

The Grenache is really dominant with soft jammy berry components and spice driven acids. Zinfandel really makes the wine 'fluid'. Good acidity that brakes all that Barossa dominance.