



Yetti & the Kokonut

2020

'METRO'

Savagnin | McLaren Vale - Australia



Stats

Grapes: 100% Savagnin
Vineyard: Gemtree Vineyard
Vine Age: 25-years-old
Soil Type: Brown clay with loamy deposits
Viticulture: Certified Biodynamic
Fermentation: Native – 100% whole-bunch (carbonic)
Skin Contact: 1 month (fully carbonic – not macerated)
Aging: 6 months in a single neutral French puncheon
Residual Sugar: .16 g/L
pH: 3.53
Total Acidity: 5.6 g/L
Total SO₂: 0 ppm
Total Production: 50 cases

About

This is better known as the artist formerly known as 'Beach' Savagnin, however it has gone off to boarding school and grown up quite a bit. That said this same 'boarding school grad' also tried to enter the 2020 job market, also regarded as the hardest job market ever... This is the analogy of the 'new style' of Savagnin from the boys as well as the challenges of the 2020 vintage for them. Three insanely dry winters in a row were met by an absurdly hot summer in Jan/Feb. Prior to this hellish heat wave, there was a hard November frost, which is completely unheard of prior to this vintage. This reduced the yields by more than 90%...thus severely limiting what little 'commercial' aspect this wine has ever had. That said, what was there was good...really good. The fruit comes off of the biodynamic Gemtree Vineyard in the Vale proper and is the vineyard that really pulls at the strings of Dave & Koen. Going back to the quantity issue, it is a sad situation that there is only one single barrel of this to share with the world, so enjoy the ride while it lasts.

The fruit was picked the third week of February and locked the whole-bunches up in a tank with a bit of dry ice and let it go crazy for 25 days. During this time the tank and grapes were left to their own vices, this took a lot of trust for Y&K given their propensity to muck around. After a month on stems and skins the grapes were basket-pressed to a single neutral French puncheon where it aged without any additions for six months. The wines were bottled without fining, filtration, or any sulfur additions.

Tasting Note

Honeyed ripe stone fruit notes and white mint notes emerge. The palate is chewy and waxy but thirst quenching with remarkable acidity. There is a faint tannic grip and nice nutty component that emerges later.