



## Yetti & the Kokonut

2021

# 'PROJECT WINE'

*Red Sémillon | Adelaide Hills - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Red Sémillon

**Vineyard:** Kuitpo Vineyard - Adelaide Hills

**Vine Age:** 30-years-old

**Soil Type:** Loam over clay

**Viticulture:** Practicing biodynamic

**Fermentation:** Native – three ferments: stainless steel (50% destemmed 50% whole cluster) for 5 days - stainless steel (100%

destemmed) for 210 days - ceramic egg (100% destemmed) for 210 days

**Skin Contact:** 5 days (1st ferment) - 210 days (2nd and 3rd ferments)

**Aging:** 20% stainless steel for 12 months - 80% seasoned French barriques for 5 months

**Alcohol:** 11.6%

**pH:** 3.6

**Total Acidity:** 6.8 g/L

**Total SO2:** 34 ppm

**Total Production:** 417 cases

### About

Project Wine' will always be a hobby for these hobbyists in that it is a mish-mosh of what fruit might be available to purchase at the eleventh hour in addition to what parcels Y&K have around the winery. In 2020, that was Red Sémillon and Riesling. In 2021, they went all in on Red Sémillon. 2021 is already being called one of the best McLaren Vale vintages in the 21st century, with really favorable weather conditions. It rained at the right times (i.e. late Jan/early Feb when the berries were still hard green, not triggering any mildew) and véraison was later than normal, extending the ripening period. The guys regret not making more of this wine.

The fruit was all hand-picked (of course) and was then fermented in three batches. Some of it fermented destemmed in stainless steel for 5 days, some was fermented half destemmed/half whole cluster in stainless for 210 days, and the rest was fermented fully destemmed in a ceramic egg for 210 days. After that period, 20% was put in stainless steel tanks for 12 months and 80% in seasoned French barriques for 5 months before being blended to tank and bottled without fining or filtration and just a little morsel of sulfur.

### Tasting Note

Koen calls this a "proper winter wine" but the jury thinks it could pair with any season. It's got herbaceous, almost amaro hints on the nose. A smooth and soft lemon curds palate will lift your spirits on even the grayest of days.