



Yetti & the Kokonut

2021

'SALSA VERDE'

Verdelho | McLaren Vale - Australia



BIODYNAMIC



NATURAL



VEGAN

Stats

Grapes: 100% Verdelho
Vineyard: Gemtree Vineyard
Vine Age: 20-years-old
Soil Type: Silty clay loam
Viticulture: Certified biodynamic
Fermentation: Native - stainless steel (100% destemmed)
Skin Contact: 4 days
Aging: 11 months in seasoned French hogsheads on gross lees
Alcohol: 12.1%
pH: 3.78
Total Acidity: 6.1 g/L
Total SO₂: 21 ppm
Total Production: 317 cases

About

The fruit for this wine comes off of the biodynamic Gemtree Vineyard in the Vale proper and is the vineyard that really pulls at the strings of Dave & Koen. The biodynamic farming of the vineyard is not limited to just the vines, but also the 300 acres of flowers, plants, etc. The harmonious biodiversity reaches across the aisle so to speak. Two of the hallmarks of Dave and Koen are their experimentation (a skinsy Verdelho) and their playful spirit. The name for this cuvée came from Dave thinking 'Salsa Verde' was easier to write on the barrels than VDLHO, so they took the name and ran with it. If there's anything these guys can teach, it's that you have to go where the spirit is moved to go.

The fruit was picked in a single pass where Y&K felt the acid and fruit hit their maximum point. The bunches were entirely destemmed and tipped into a stainless steel tank. After four days on skins and once the wine was dry, the free run was released and the grapes were pressed and drained into old 250L tonneau for maturation. After 11 months the barrels were blended to tank to lightly settle and bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Electric mango lassi in color. Soft white fruit meets bursts of acid on the palate. And to top it all off, pleasantly prickly tannins sweep the mouth, finishing with a pineapple boom and those tingly summertime nostalgia vibes.