



## Yeti & the Kokonut

2021

# 'B'ROSÉ'

Rosé | South Australia - Australia



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 50% Red Sémillon - 25% Sémillon - 15% Pinot Blanc - 10% Cabernet Franc

**Vineyard:** Topknot Vineyard, Kuitpo (Red Sémillon) - Stockwell Vineyard, Vine Vale (Sémillon) - Church Rd. Block, Rowland Flat (Pinot Blanc) - Rusty Horseshoe Vineyard, Sellicks Hill (Cabernet Franc)

**Vine Age:** 15-30-years-old

**Soil Type:** Primarily sandy loam

**Viticulture:** Sustainable

**Fermentation:** Native - stainless-steel (100% destemmed)

**Skin Contact:** 5 days

**Aging:** 3 months in stainless-steel

**Alcohol:** 11.9%

**pH:** 3.79

**Total Acidity:** 5.9 g/L

**Total SO<sub>2</sub>:** 16 ppm

**Total Production:** 441 cases

### About

The B'Rosé is the product of the b'romance and making a Barossa rosé (b'rosé) between Dave & Koen. These two friends really love making wine together and smashing bottles all the same. Thus, this is the perfect wine for popping corks and crushing bottles, anytime of the year. The components of this wine have changed every vintage but the idea of making a delicious mélange of red and white grapes with the most 'delicate' of handling. Regardless of where 'home' is for these grapes and where they are headed to finish, chasing a fresh line of acid congruent with fresh fruit forwardness is the calling sign for 'B'rosé.'

This vintage sees the mutated Red Sémillon on center stage with its more assimilated relative the Sémillon Blanc singing alongside it. Pinot Blanc continues the textural journey and Cabernet Franc is the final component with crunchy red fruit and a stream of green tones. The fruit was hand-harvested across four sites in South Australia. The fruit was entirely destemmed and fermented separately on the skins for five days prior to being pressed to stainless-steel to finish primary and malolactic fermentations. Post ML the wines were blended to tank to meld for three months and settled naturally. It was bottled without fining, filtration or a sulfur addition.

### Tasting Note

Energetic magenta. This is a highly aromatic but layered and complex über-rosé. Aromas of crushed red plums with figs, fresh raspberries, and hints of blood orange and lemon zest announce themselves on the nose. The palate is uplifting with full-flavored tones echoing the aromas and a little touch of vanilla bean and melon coming through with whispers of flowers along the path. The finish is high-toned and quite exuberant and bursting with fun and joy.