



## Yeti & the Kokonut

2022

# 'B'ROSÉ'

Rosé | South Australia - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 20% Sémillon - 20% Muscat à petits grains - 15% Pinot Blanc - 15% Pinot Meunier - 15% Riesling - 15% Cabernet Franc

**Vineyard:** Stockwell Vineyard, Vine Vale (Sémillon) - Doolie Vineyard, Tatchilla (Muscat) - Barrit Vineyard, Southern Barossa (Pinot Blanc & Pinot Meunier) - Stonegarden, Springton (Riesling) - Rusty Vineyard, Sellicks Hill (Cabernet Franc)

**Vine Age:** Average: 60-years-old

**Soil Type:** A veritable mish-mash, from red clays in Sellicks to decomposing granitic soils in Eden Valley to river sand in Vine Vale

**Viticulture:** Practicing organic

**Fermentation:** Native - stainless-steel (5-6 batches with differing whole-berry ferments)

**Skin Contact:** 7 days (Sémillon and Riesling) - 4 days (Muscat) - 2 days (Pinots) - 1 day (Cabernet Franc)

**Aging:** 6 months on the lees in stainless-steel

**Alcohol:** 13%

**pH:** 3.62

**Total Acidity:** 5.4 g/L

**Total SO<sub>2</sub>:** 38 ppm

**Total Production:** 833 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 has remained the same. Regardless of where 'home' is for these grapes, chasing a fresh line of acid congruent with fresh fruit forwardness is the calling sign for 'B'rosé.'

This vintage sees the return of Sémillon Blanc as the lead grape alongside Muscat à petits grains. Then equal parts (15%) of the following are added to give color, texture, and finesse: Pinot Blanc, Pinot Meunier, Riesling, and Cab Franc. The fruit was hand-harvested across five sites in South Australia. The fruit was fermented in 5-6 batches with a portion of whole berry ferments for 4-7 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 six months on the lees and settled naturally. It was bottled without fining, filtration, and just a 38 ppm sulfur addition.

### Tasting Note

This is a highly aromatic, layered and complex rosé. Aromas of crushed red plums with figs, fresh raspberries, and hints of blood orange and lemon zest. The palate is uplifting with flavors echoing the aromas. Fun!