



Yetti & the Kokonut

2021

RED MUSCAT

Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Red Muscat

Vineyard: Stockwell Vineyard - Stock Road Sands Block

Vine Age: 60-years-old

Soil Type: Alluvial sand

Viticulture: Practicing biodynamic - dry-farmed

Fermentation: Native - stainless-steel (45% whole-cluster)

Skin Contact: 7 days

Aging: 6 months in seasoned French 225L barriques and 300L puncheons

Alcohol: 11.7%

pH: 3.78

Total Acidity: 6.1 g/L

Total SO₂: 13 ppm

Total Production: 208 cases

About

It was about time for Dave & Koen to make a red wine, but in classic Y&K fashion it was never really going to be 'red.' Red Muscat is a unique mutation that has a color a touch darker than Pinot Gris with both pink, red and brown hues being spotted. Dave found this anti-commercial vineyard of only four rows of gnarly old vines reaching out of the sandy soils of Vine Vale. This was the boys second year with this vineyard but the tribulations of 2020 made 2021 seem like a dream.

The fruit was hand-harvested the last week of February and about 60% of the lot was destemmed while the remainder was kept intact. The lots were fermented separately over the course of seven days then pressed to a combination of old French barriques and tonneau for aging. After six months without any tinkering in barrel the wine was racked to tank to briefly settle then bottled without fining, fining, filtration or any sulfur.

Tasting Note

Translucent raspberry preserves in color. The nose is exotic with 'classic' muscat notes of lychee and quince and they a pear and apricot quality emerges. A slight bay leaf tinge is also present and honestly, there is a lot going on here. The palate has a bit of a creaminess to it but very, very fresh. Green apple, fresh grass, raspberries, fresh hay and the quince coming back. The finish is fine and long with a freshness, but also softness to it.