



Yeti & the Kokonut

2022

'BUBBLES'

Pét-Nat | McLaren Vale - Australia



BIODYNAMIC



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Savagnin

Vineyard: Tatachilla Road Block
(McLaren Flat)

Vine Age: 20-25-years-old

Soil Type: Light sandy-clay loam

Viticulture: Certified biodynamic –
dry-farmed

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

Skin Contact: 6 hours skin contact
prior to pressing

Aging: Next to no time aging as this
bad boy is straight from ferment to
bottled bubble bliss!

Alcohol: 12.9%

Residual Sugar: 0.1 g/L

pH: 3.52

Total Acidity: 5.4 g/L

Total SO₂: None added

Total Production: 600 cases

About

Dave & Koen put their heads (and hearts) together and decided to embark on a sparkling journey. They knew it was never going to be a commercial venture per se but one built out of passion, experimentation and a whole lot of fun. The biodynamically farmed Tatachilla Road Block became the source of this inaugural release. As Koen said it best, drinking it is like driving a 1968 Mini Cooper S series in bright yellow with the Belgian flag on the roof. Let's take Koen's word for it!

The fruit was picked in mid-February and fully destemmed, then lightly crushed and fermented in open-top stainless-steel fermenters without any additions. A small portion of the juice was set aside and chilled down to add prior to bottling for a natural secondary fermentation. Fermentation lasted several months until it was close to dry. Sweet juice from the same block of grapes was then added to the wine and sent to bottle to spontaneously ferment and carbonate. No fining, no filtering, no sulfur. Nothing but bubbles.

Tasting Note

Super bright and fresh bubbles with soft peach and pear components. On the palate, it's a fun style, with soft fruit hints, flowers, and lemon curd dancing together. One glass and you'll want to finish the bottle!