



## Yeti & the Kokonut

2021

# 'BUBBLES'

*Pét-Nat | Barossa Valley - Australia*



NATURAL



ORGANIC



ZERO/ZERO

### Stats

**Grapes:** 100% Savagnin

**Vineyard:** Tatachilla Road Block  
(McLaren Flat)

**Vine Age:** 20-years-old

**Soil Type:** Light sandy-clay loam

**Viticulture:** Certified biodynamic –  
dry-farmed

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

**Skin Contact:** None

**Aging:** 5 months in stainless-steel  
followed by 2 months in bottle

**Alcohol:** 12.8%

**Residual Sugar:** 5.4 g/L

**pH:** 3.29

**Total Acidity:** 6.6 g/L

**Total SO2:** 32 ppm

**Total Production:** 333 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 Belgium 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 addition. A small portion of the juice was set aside and chilled down to add prior to bottling for a natural secondary fermentation. The grapes started fermentation for two weeks on the skins but without any manipulation, then were pressed back to stainless-steel to finish fermentation and for aging. The wine spent five months in tank before it was bottled without fining, filtration or sulfur with a bit of the unfermented juice for a natural secondary fermentation. After two months of fermenting/aging in bottle the bottles were disgorged.

### Tasting Note

Super bright and fresh bubbles with soft peach and pear components. Fun style, soft fruit hints with flowers and lemon curd in back pallet. One glass and you want to finish the bottle!