



Yetti & the Kokonut

2021

'HIPSTER JUICE'

Red Wine | Riverland - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 90% Lagrein - 5% Pinot Blanc
- 5% Savagnin

Vineyard: Bassham Vineyard

Vine Age: 14-years-old

Soil Type: Sand over sand over sand
over more sand with a touch of loam

Viticulture: Certified organic

Fermentation: Native – stainless-
steel (100% de-stemmed)

Skin Contact: 5 days

Aging: 8 months in seasoned French
hogsheads followed by 4 months in
stainless-steel

Alcohol: 13.2%

pH: 3.82

Total Acidity: 5.4 g/L

Total SO₂: 31 ppm

Total Production: 225 cases

About

The name of the wine, coupled with the color, pretty much tells you everything you need to know. This is for the cool-kids and not meant to be a wine of too much thought but rather too many friends with whom this should be shared. Dave & Koen had the vision of a blank white canvas and having a lot of fun with heaps of colors. There have been many iterations of this wine, and in 2021 there were two releases. This release is primarily Lagrein-based, with a touch of Pinot Blanc and Savagnin for dramatic effect. The result is like a cross between Beaujolais and Mourvèdre from the Languedoc.

The grapes were handpicked with "high flavor x bright acid" as the common equation. In the cellar, they were all de-stemmed and fermented in stainless-steel with five days on skins. The wine was then pressed to seasoned French hogsheads for eight months, after which it went to stainless-steel tanks for another four months. It was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Like a cross between Beaujolais and Mourvèdre from the Languedoc, this wine is mouthwatering with herbal, savory notes. It's wild for sure but what do you expect with a name like Hipster Juice? Drink it chilled.