



Bink Wines

2021

'OUTLAW'

Riesling | Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Riesling
Vineyard: Maggie Vineyard (Tanunda)
Vine Age: 85-years-old
Soil Type: Sand and clay over yellow loam
Viticulture: Sustainable - practicing organic
Fermentation: Native – neutral 500L French puncheon (100% destemmed)
Skin Contact: 24 hours (stainless-steel)
Aging: 5 months in neutral 500L French puncheons
Alcohol: 10.7%
Residual Sugar: .05 g/L
pH: 3.27
Total Acidity: 6 g/L
Total SO2: 4 ppm
Total Production: 108 cases

Reviews

The Wine Front | 93 points
Vinous | 91 points

About

There is a good deal of old-vine Barossa Riesling, but that doesn't mean the resulting wines can bear that legacy. Too often they are simple, round, often flabby, and lack vivacity. Koen was determined to break that mold when he fell into this 80+-year-old vine block on the valley floor just outside of Tanunda. The farm is fully sustainable and farming organically with certification just a year or two away. Naturally Koen didn't want to make your typical Riesling but did want to showcase the beautiful fruit, so he fermented it on skins for a full day and really pulled some incredible texture and a bit of phenolic grip out of it. 'Outlaw'? Because this was the outlier of the regional typicity for him, though let's be honest...most of his wines do that!

The fruit was hand-harvested in mid-February and fully destemmed and lightly crushed. The berries sat in their juice for a full 24-hours prior to being lightly pressed to old 500L French puncheons for aging on gross lees. After five months the wine was racked to stainless-steel to naturally settle for a month prior to being bottled without fining, filtration, or any addition of sulfur.

Tasting Note

More fruit driven nose and mouth than traditionally is found in Barossa Riesling. Impressed how the wine offers more structure and complexity in mouth. Lifted nose with nashi pear, soft apple notes and wafts off lemon pith and white pepper. Light structured mouth, fully supported by soft gentle acidity