



## Yetti & the Kokonut

2022

# 'FRUIT BASKET'

White Wine | Eden Valley - Australia



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 14 different varieties: Muscat Blanc à Petits Grains - Muscat Rose à Petits Grains - Muscat of Alexandria - Riesling - Sauvignon Blanc - Sémillon - Pinot Blanc - Pinot Gris - Chardonnay - Gewürztraminer - Black Muscat - Grenache - Shiraz - Cabernet Sauvignon

**Vineyard:** Stonegarden Vineyard (Springton)

**Vine Age:** 85-95-years-old

**Soil Type:** Sand over schist

**Viticulture:** Practicing organic - dry-farmed

**Fermentation:** Native - co-fermented in small, half-ton plastic bins (whole-berry)

**Skin Contact:** 4 days

**Aging:** 6 months in small format oak (300L)

**Alcohol:** 12.1%

**pH:** 3.37

**Total Acidity:** 6 g/L

**Total SO<sub>2</sub>:** 80 ppm

**Total Production:** 150 cases

## About

Here's a crazy fruit salad blend of fourteen different varieties from a famous vineyard in Springton that's approaching 100-years-old in certain blocks. The concept of a 'field blend' is meant to showcase a specific patch of earth, combining all the varieties and the character of the vineyard to create something one of a kind that cannot be replicated anywhere else. This patchwork vineyard is on the eastern side of Eden Valley, where the rainfall is lower than average, the nights are cold and the soil is porous and free draining. 2022 was another "La Niña" year, keeping temps cool and the growing season long.

Dave and Koen have eased this wine into bottle with their usual hands-off approach. They picked the block in one pass with alcohols ranging from 9-13 % and acids all over the place. They destemmed the entire lot. The fruit is then left in small, open bins to co-ferment on skins for 5-6 days, extracting color from the red and white berries and also gaining a bit structure and tannins. The grapes were then pressed into neutral French oak foudre (300L) and allowed to naturally ferment until dry. The barrels were then topped regularly and aged for six months before being racked to stainless-steel tank to harmonize together. It was bottled five months later without fining or filtration and 80 ppm SO<sub>2</sub>.

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## Tasting Note

This is a juicy and jolly wine. Fragrant with rose water, cranberries, red cordial scents, and a topical flowery sort of nose. There is a mélange of all sorts of fruits on the palate - hence the fruit basket name!