



Yetti & the Kokonut

2022

'MOUNT SAVAGNIN'

Savagnin | McLaren Vale - Australia



BIODYNAMIC

NATURAL

ORGANIC

VEGAN

Stats

Grapes: 100% Savagnin
Vineyard: Tatachilla Road Block (McLaren Flat)
Vine Age: 20-25-years-old
Soil Type: Sand over alluvial stone
Viticulture: Certified biodynamic
Fermentation: Native – stainless-steel (100% whole-berry)
Skin Contact: 4 days
Aging: 6 months in upright 25hL French foudre
Alcohol: 12.3%
pH: 3.52
Total Acidity: 5.4 g/L
Total SO₂: 35 ppm
Total Production: 233 cases

About

What is better than one Aussie Savagnin? Two Aussie Savagnins! Dave and Koen cannot control themselves and embarked with two expressions of the same vineyard (the other being 'Bubbles'). It is a 20-25-year-old certified biodynamic vineyard in Tatachilla, McLaren Vale. The site straddles an old creek bed bringing just enough underground moisture to keep the vines happy and healthy and also with exposure to the sea for a cooling wind helping to keep mildew to a minimum. The boys yet again nailed this vintage for both expressions, with this being the more linear of the two wines. It's their interpretation of a Jura style Savagnin, hence the name and the label. Who doesn't want a yetti dressed up in leather!

The 'Mount Savagnin' fruit was picked a few days after 'Bubbles' from the same vineyard but on the steeper slopes. It was brought into the winery and de-stemmed. The whole berries were placed in picking bins to begin fermenting naturally. After four days of plunging twice a day by hand, they were pressed directly in a 25hL foudre where they stayed on full solids for six months until just prior to bottling. No fining, no filtering, and just a kiss of sulfur for good measure.

Tasting Note

Fresh and enusive with mandarin, white mint, apricot, and a fresh sea water notes on the nose. The palate has a powdery texture with bright, clean acidity and a lengthy, delicious finish.

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