



# YETTI & THE KOKONUT

Barossa Valley - Australia



## Background

Yetti & the Kokonut is a natural wine project started by David Geyer (Yetti) and Koen Janssens (Koko) in 2015. Behind their brightly colored labels adorned with imaginative mascots, these wines are equally as cheerful. Their hues range from Creamsicle orange to Swedish Fish red, though color additives are surely a hard pass. The ethos of this project is straightforward: carefully made, fun wines for good times with none of the extras. No conventional farming, no fining, no filtering, and only the tiniest bit of sulfur (begrudgingly). The partnership started, as many in this business do, with friendship first, and it soon evolved into a balanced winemaking biz. Yetti manages the winemaking and vineyards and Koko handles the sales while helping in the cellar. From crazy field blends of 14 different varieties to single-site wines made from 85-year-old vines, the Yetti & the Kokonut lineup is as diverse as they come. And though they are colorful, flavorful and a little tongue in cheek, they remain serious pedigree, thoughtful wines with a focus on responsible farming.

## Highlights

- 1 Yetti & the Kokonut is a serious-yet-fun natural wine project from South Australia.
- 2 These are colorful, easy-going wines made with only grapes and a little bit of sulfur - nothing else. Expect cloudiness & sediment.
- 3 The ideal setting for these wines is a park, some friends, and a pizza. They're made to be drunk young and fast.

## Wines



There are about ten wines in this lineup and they aren't easily categorized into red, white, and rosé (i.e. Red Sémillon that drinks more like a rosé or a field blend of 14 grapes that is called 'rosé' but is mango-colored). Common themes are skin contact on the whites - sometimes entering full orange territory, whole-berry fermentations, and bright acidity thanks to earlier harvests. You can always expect fun, thirst-quenching wines from these guys.

SRP \$32-45



## Ethos



NATURAL



ORGANIC



VEGAN

\*and often biodynamic!

## Packaging



Experimental

Traditional

## Press



"...positively fun minimal-intervention wine..."

- Christina Pickard, Wine Enthusiast

"Refreshment factor is high. Good times."

- Mike Bennie, The Wine Front