



Bink Wines

2019

'PAPERMAN'

Cabernet Franc | McLaren Vale | Australia



NATURAL



ORGANIC

Stats

Vineyard: Bink Wines

Vine Age: 27-years-old

Soil Type: Primarily sandy, clay loam

Skin Contact: Two lots: 50% for six days and 50% for 16 days

Aging: 6 months in neutral 300L French barrique

Fermentation: Native in neutral 300L French barriques

pH: 3.56

Total Acidity: 5.8 g/L

Total SO₂: 23 ppm

Total Production: 65 cases

About

Koen loves the elegance of Cabernet Franc and the structure of the fruit from Sellicks Hill. Seaside in McLaren Vale is a site that highlights that elegance with lush but by no means overtly ripe fruit. Dave Geyer turned Koen onto this site as he also produces a wine from the vineyard. It is also the same vineyard, but different blocks, that they share for Yetti & the Kokonut. The intense flavors of the 2019 vintage are apparent here but in the perfectly ripe fruit sort of way. Paperman is Koen's take on his tasting note for the wine: tannins as soft as paper but with structure like man. In all reality, he really just likes the name!

The fruit was handpicked and entirely destemmed. The fruit was separated into two lots which were open top fermented with zero additions and routine gentle punchdowns. One lot spent six days on skins and the second spent 16 days, thus extracting a bit more color and tannin, which balances the first lot perfectly. Fermentation was finished prior to being pressed to a couple of old 300L barrels where the wine aged for six months. The two barrels were racked to tank and settled for another month prior to being bottled without fining or filtration and with a 16ppm sulfur addition.

Tasting Note

It has good tannin structure but with insanely elegant cherry and blackberry aromas with licorice and white pepper under tone. A very subtle green touch in the end, just to keep the wine interesting.