



Bink Wines

2020

'LITTLE RED'

South Australia - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 90% Cabernet Franc -10% Chenin Blanc

Vineyard: A single-site in Sellicks Hill, McLaren Vale (Cabernet Franc) and Vine Vale, Barossa Valley (Chenin Blanc)

Vine Age: Cabernet Franc (13-years-old) - Chenin Blanc (37-years-old)

Soil Type: Clay loam (McLaren Vale) - Sand over red clay (Barossa Valley)

Viticulture: Practicing Organic

Fermentation: Native - Cabernet Franc in stainless steel (90% destemmed / 10% whole-cluster) - Chenin Blanc whole-cluster in concrete egg and finished in old French 300L hogshead

Skin Contact: Cabernet Franc (2 days) - Chenin Blanc (3 days)

Aging: 4 months in neutral 300L French hogshead

pH: 3.44

Total Acidity: 5.4 g/L

Total SO₂: 27 ppm

Total Production: 132 cases

About

As half of Yetti & the Kokonut (the Koko in the Kokonut), Koen gets to play a lot! With Y&K Koen gets to experiment with some fun skinsy whites and with his own label 'Bink,' he goes the opposite direction with short contact red and a splash of Chenin. Here the idea of light and bright reddish wine really takes form. Quirky? Yes. Juicy? Absolutely. Serious? Define serious...certainly it is a layered complexity that one can get lost in, though it is best served chilled, consumed with friends, and with a second bottle ready.

Cabernet Franc from a site high on Sellicks Hill in the Vale is the base here. The fruit was handpicked in late February and 10% of the lot was left intact at the bottom of the tank with the majority being destemmed fruit set atop. Fermentation almost kicked off immediately and after two days on skins the lot was pressed to a vacuum sealed tank where it fermented dry. The wine was then racked to a few old 300L French hogsheads to age. The Chenin component came from some gnarly bushvines in Vine Vale, Barossa Valley. The fruit was handpicked two weeks prior to the Cabernet Franc and was fermented 100% whole-bunch in a concrete egg. After three days on skins the lot was pressed to a single old 300L French hogshead for maturation. After four months in barrel the selections were blended and bottled without fining or filtration and only a small 20ppm sulfur addition.

Tasting Note

Super lifted on the nose, blueberries with green apples are having an epic dance off. The Chenin is like Atlas, carrying the wine. The Cab Franc gives more body and structure. Easy going rosé-ish wine with a load of fun.