



## Yetti & the Kokonut

2020

# 'PROJECT WINE'

*South Australia - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 60% Red Sémillon - 40% Riesling

**Vineyard:** Kuitpo Vineyard - Adelaide Hills (Red Sémillon) - Stonegarden Vineyard - Eden Valley (Riesling)

**Vine Age:** 40-years-old (Red Sémillon) - 25-80-years-old (Riesling)

**Soil Type:** Ironstone riddled loam (Adelaide Hills) - Pure schist (Eden Valley)

**Viticulture:** Practicing Organic

**Fermentation:** Native – whole-bunch pressed to ceramic egg (Red Sémillon) - whole-cluster carbonic in stainless steel (Riesling)

**Skin Contact:** 25 days (Riesling)

**Aging:** The varieties separately for 6 months in neutral French barrels

**Residual Sugar:** 1.14 g/L

**pH:** 3.31

**Total Acidity:** 6.8 g/L

**Total SO<sub>2</sub>:** 16 ppm

**Total Production:** 75 cases

### About

Project Wine' will always be a hobby for these hobbyists in that it is a mish-mosh of what fruit might be available to purchase at the eleventh hour in addition to what parcels Y&K have around the winery. 2020, for so many reasons, was not a fun year and certainly didn't start that way here. It was fast, dry and unrelenting early on in winter. Summer came about and the sun reared its head with some pretty nasty heat over a few weeks. This held true a while longer in the Eden but February in the Hills saw a downpour of rain that soaked the vineyard. So late in the vintage was definitely not ideal and a low-level case of 'noble rot' set in. Dave & Koen weren't really sure what to make of this, or to make anything of it at all. They decided to forge on and hand-sorted the Sémillon in the vineyard and what little Riesling was actually there (some vines had a singular bunch present) was put in the corner and scolded.

The fruit was all hand-picked (of course) with the Red Sémillon being whole-bunch pressed quickly, to reduce any issues with the botrytis skins, directly to a ceramic egg for fermentation. After a month fermentation finished and the wine was racked into two old French barriques for aging. As noted above, the Riesling that got 'grounded' was treated very hard with 3-4 weeks of whole-bunch carbonic fermentation followed by a slow, oxidized basket-pressing directly to an old 300L barrel for aging.

### Tasting Note

If you were to close your eyes and lift the glass to your nose, you'd swear it was classic Eden Valley Riesling in your glass. Then the fun begins. Whilst it falls under the 'orange' category of skin contact-ish wines, there is a congruent calmness and freshness that is the antithesis of the 'days on skins' number. It has a load of citrus aromas with a hint of petrol and crushed rocks. The palate is enveloping with the weighty texture from the skins finally showing its face. The wine is very refreshing and racy but maintains a congenial tone.