



Yeti & the Kokonut

2020

'EL DORADILLO'

Doradillo | Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Doradillo

Vineyard: Griggs Vineyard

Vine Age: 85-years-old

Soil Type: Gravelly, loamy river sand

Viticulture: Practicing Organic

Fermentation: Native - 1/3

destemmed - 1/3 whole-cluster - 1/3

pressed with juice drizzled atop the ferment

Skin Contact: 5 months

Aging: 7 months in stainless steel - 6 months on skins

Residual Sugar: .07 g/L

pH: 3.61

Total Acidity: 4.5 g/L

Total SO₂: 14 ppm

Total Production: 100 cases

About

This 'yeti-like' (in that it is rarely seen) Spanish variety in Australia (or anywhere for that matter) takes on an entirely different life in the hands of Dave and Koen. It is dazzling and bewildering yet familiar notes are aplenty...when nailed properly as it was originally planted as a distillation grape so it is large and rather baseline in notes. The gnarly old vines come from a small vineyard in Williamstown in the southern Barossa on gravelly sand. Three insanely dry winters in a row were met by an absurdly hot summer in Jan/Feb. Prior to this hellish heat wave, there was a hard November frost, which is completely unheard of prior to this vintage. This reduced the yields by more than 90%...thus severely limiting what little 'commercial' aspect this wine has ever had. That said, what was there was good...really good. When things couldn't any weirder for this duo, they decided to do some serious skin contact portions and combining it in the same ferment with direct pressed portions to achieve textural nirvana.

This block (a few rows) is a real head scratcher. According to Dave one day it is a physically hard and innocuous grape and the following day they are large nuggets of sweetness and ample texture. The boys picked the fruit when the acid is about to entirely disappear and then really make a mess of things. A third of the parcel is destemmed and placed in a small fermenter along with another third entirely whole-cluster.

Tasting Note

Crazy color is all that can be said - like electric Tang! Doradillo is at its best when the acid drops the slightest bit at harvest as the heady and intense fruit notes are 'mezzo forte.' The nose is a touch musky but in a welcoming manner with really ripe peach tones and a slight hint of catmint. The palate is effusive and trends exotically, which offsets the weighty and drying notes. It has a remarkable freshness and remains persistent throughout the lengthy finish.