



# YETTI & THE KOKONUT 'B'ROSÉ'

SOUTH AUSTRALIA - AUSTRALIA



## THE WINE

The B'Rosé is the product of the bromance between Dave Geyer (Geyer Wine Co.) and Koen Janssens (Bink Wines). These two friends really love making wine together and have a little pact that the Y&K brand will never have a red wine. Thus, this is the perfect dark pink wine for Summer outdoor drinking. The components of this wine have changed every vintage but the idea of making a delicious mélange of red and white grapes with the most 'delicate' of handling.

The vinification of this wine is literal chaos, the Gewürz portion sees anywhere from 4 days to 15 days on skins, and then pressed into a menagerie of different sized tanks, where it generally overflows until it settles down. Once dry they pop the lid and leave it on full lees until bottling! The Cabernet Franc is treated like a real-life rosé! It is picked fresh and zingy, entirely destemmed and spent three days on skins before being pressed it into neutral barrels. The Red Sém got put through the ringer, this portion is 4-5 days on skins and then pressed into ceramic eggs where it undergoes its own stirring and gets quite oxidative. All parcels are kept separate for four months prior to being racked and bottled without fining or filtration.

## THE STATS

<b>Vintage</b>	2019
<b>Grapes</b>	80% Gewürztraminer - 10% Cabernet Franc - 10% Red Sémillon
<b>Vineyard</b>	Single sites in Adelaide Hills (Gewürztraminer) - McLaren Vale (Cabernet Franc) - Adelaide Hills (Red Sémillon)
<b>Viticulture</b>	Practicing Organic (2016)
<b>Soil Type</b>	Varied: primarily clay and loam
<b>Vine Age</b>	Gewürztraminer (15-years-old) - Cabernet Franc (12-years-old) - Red Sémillon (18-years-old)
<b>Fermentation</b>	Native: Gewürztraminer (whole-bunch in tank) - Cabernet Franc (destemmed in neutral barrels) - Red Sémillon (whole-bunch in ceramic egg)
<b>Skin Contact</b>	Gewürztraminer (4-15 days) - Cabernet Franc (3 days) - Red Sémillon (4-5 days)
<b>Aging</b>	4 months in the individual fermentation vessels
<b>Alcohol</b>	11.4%
<b>pH</b>	3.47
<b>Total Acidity</b>	6.9 g/L
<b>Total SO<sup>2</sup></b>	11 ppm
<b>Production</b>	250 cases

## THE PRESS

None on Current Vintage