



## Yetti & the Kokonut

2020

# RED MUSCAT

*Barossa Valley - Australia*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 100% Red Muscat  
**Vineyard:** Stock Road Sands Vineyard  
**Vine Age:** 75-years-old  
**Soil Type:** Alluvial sand  
**Viticulture:** Practicing Organic  
**Fermentation:** Native – destemmed in stainless steel, finishing in neutral French puncheons  
**Skin Contact:** 4 days  
**Aging:** 3 months in third-passage 300L French tonneau  
**Residual Sugar:** .14 g/L  
**pH:** 3.55  
**Total Acidity:** 5.5 g/L  
**Total SO<sub>2</sub>:** 0 ppm  
**Total Production:** 125 cases

### About

It was about time for Dave & Koen to make a red wine, but in classic Y&K fashion it was never really going to be 'red.' Red Muscat is a unique mutation that has a color a touch darker than Pinot Gris with both pink, red and brown hues being spotted. Dave found this vineyard in the sandy soils of Vine Vale and the three-quarter century old vines, off of only four rows, reach out of the earth begging for the sun. Yields were down a lot due to catastrophic winter drought followed by a spring frost. The few bunches in this vineyard already started at a huge disadvantage. Summer set on with a lot of sun and warmth and the Muscat perked its head right up.

The fruit was hand-harvested in mid-February at a lower potential alcohol than would be the norm as capturing the elusive acidity is paramount to not have an aromatic disaster with Muscat. This was the boys first year with this vineyard so they played it relatively safe by destemming the lot and letting the grapes ferment in the picking bins for 4-5 days on skins. The fruit was then pressed to old French puncheons to finish fermentation naturally. After aging for three months and checking on it once along the journey (couldn't help themselves peek at the first concoction), the barrels were blended to tank to settle naturally. It was then bottled without fining, filtration or any sulfur.

### Tasting Note

Translucent raspberry preserves in color. The nose is exotic with 'classic' muscat notes of lychee and quince and they a pear and apricot quality emerges. A slight bay leaf tinge is also present and honestly, there is a lot going on here. The palate has a bit of a creaminess to it but very, very fresh. Green apple, fresh grass, raspberries, fresh hay and the quince coming back. The finish is fine and long with a freshness, but also softness to it.