



Yetti & the Kokonut

2020

'HIPSTER JUICE'

Rosé | South Australia - Australia



NATURAL



VEGAN

Stats

Grapes: Muscat - Verdejo - Cabernet Franc - Lagrein - Sémillon Gris

Vineyard: Bassham Vineyard, Riverland (Lagrein & Verdejo) - Dowie Doole Vineyard, Riverland (Muscat) - Rusty Horseshoe Vineyard, McLaren Vale: Cabernet Franc - Golden Gate Block, Eden Valley (Sémillon)

Vine Age: 10-30-years-old

Soil Type: Alluvial sand (Lagrein & Verdejo) - decomposed granite (Muscat) - Stony loam (Cabernet Franc) - Sand over ironstone (Sémillon)

Viticulture: Sustainable

Fermentation: Native – stainless-steel (50% whole-cluster - Cabernet Franc)

Skin Contact: 2-10 days

Aging: 3 months in stainless-steel (except Sémillon in old French tonneau)

Alcohol: 12.5%

pH: 3.71

Total Acidity: 6.1 g/L

Total SO2: 32 ppm

Total Production: 416 cases

About

The name of the wine, coupled with the color, pretty much tells you everything you need to know. This is for the cool-kids and not meant to be a wine of too much thought but rather too many friends with whom this should be shared. Dave & Koen had the vision of a blank white canvas and having a lot of fun with heaps of colors. Some were painted with a brush, others by hand and a smattering of finger paints and even spray paint: Muscat, Verdejo, Cab Franc, Sémillon, and Lagrein are the colors.

Three white grapes and two reds were handpicked across a three-week period with “high flavor x bright acid” as the common equation. White flowers from the Muscat, exotic touches from the Verdejo, texture Sémillon and red fruits plus structure from the red varieties. The grapes were all destemmed (aside from a portion of the Cab Franc) and fermented separately in stainless-steel with varying time on skins (2-10 days). The lots were then pressed to tank, aside from the Sémillon that saw old barrels, and the wines finished their fermentation and aged for three months. After this time they were blended to tank to lightly settle and bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Show this to anyone and say 'here's what fun natural wine looks like' and it ticks the boxes. Sour, redolent cherries and not-quite-ripe raspberries on the nose with a drop of balsamic vinegar, expressive roses, other floral tones from the Muscat and a mouthfilling texture. It pops with fruit, loads of it, with an herbal twinge that leads to a gingery sort of spice thing going. It is wild for sure but you know what you're getting into when it is aptly named 'Hipster Juice'...drink it chilled.