



Yetti & the Kokonut

2021

'FRUIT BASKET'

Rosé | Eden Valley - Australia



BIODYNAMIC



NATURAL



VEGAN



ZERO/ZERO

Stats

Grapes: 14 different varieties: Muscat Blanc à Petits Grains - Muscat Rose à Petits Grains - Muscat of Alexandria - Riesling - Sauvignon Blanc - Sémillon - Pinot Blanc - Pinot Gris - Chardonnay - Gewürztraminer - Black Muscat - Grenache - Shiraz - Cabernet Sauvignon

Vineyard: Stonegarden Vineyard (Springton)

Vine Age: 56-93-years-old

Soil Type: Sand over schist

Viticulture: Practicing biodynamic - dry-farmed

Fermentation: Native - co-fermented in small, half-ton plastic bins

Skin Contact: 5 days

~~YETTI AND THE KOKONUT~~

~~Aging: 6 months in old French foudres~~

followed by 5 months in stainless-steel

Alcohol: 11.6%

pH: 3.45

Total Acidity: 5.6 g/L

Total SO₂: 18 ppm

Total Production: 375 cases

About

Here's a crazy fruit salad blend of thirteen different varieties from a famous vineyard in Springton that's approaching 100-years-old. The concept of a 'field blend' is meant to showcase a specific patch of earth, combining all the varieties and the character of the vineyard to create something one of a kind that cannot be replicated anywhere else. This patchwork vineyard is on the eastern side of Eden Valley, where the rainfall is lower than average, the nights are cold and the soil is porous and free draining. 2021 was a breath of fresh air as yields were average and the summer was very cool and long, the coolest summer in nearly 20 years! A long, dry, sunny autumn let the fruit just hang and gain ripeness without fear of too much heat.

Dave and Koen have eased this wine into bottle with their usual hands-off approach. They picked the block in one single pass and destemmed the entire lot. The fruit is then left in small, open bins to co-ferment on skins for 5 days, extracting color from the red and white berries and also gaining a bit structure and tannins. The grapes were then pressed into neutral French oak foudre and allowed naturally ferment until dry. The barrels are then topped regularly and aged for six months before being racked to stainless-steel tank to harmonize together. It was bottled five months later without fining, filtration, or SO₂.

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Tasting Note

This is a juicy and jolly wine. Refreshing for having that third glass for sure. Fragrant with rose water, cranberries, red cordial scents, and a topical flowery sort of nose. It is enveloping on the palate with a mélange of all sorts of fruit, hence the fruit basket, on an all out assault. It is lighter in character than the texture and intensity allude to, but it still packs a pretty punch.

