



Yetti & the Kokonut

2021

MOUNT SAVAGNIN

Savagnin | McLaren Vale - Australia



BIODYNAMIC



NATURAL



VEGAN

Stats

Grapes: 100% Savagnin

Vineyard: Tatchilla Road Block
(McLaren Flat)

Vine Age: 17-years-old

Soil Type: Sand over alluvial stone

Viticulture: Certified organic /
practicing biodynamic

Fermentation: Native – stainless-
steel (100% destemmed)

Skin Contact: 5 days

Aging: 6 months in upright 25hL
French oak vat

Alcohol: 11%

pH: 3.4

Total Acidity: 6 g/L

Total SO2: 40 ppm

Total Production: 370 cases

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About

What is better than one Aussie Savagnin? Two Aussie Savagnins! Dave and Koen cannot control themselves and embarked with two expressions of the same vineyard, a 17-year-old biodynamically certified site in Tatchilla, McLaren Vale. The vineyard straddles an old creek bed bringing just enough underground moisture to keep the vines happy and healthy and also with exposure to the sea for a cooling wind helping to keep mildew to a minimum. The boys nailed this vintage for both expressions, with this being the more linear of the two wines.

The vinification is what separates these two elegant Savagnins, the Mt. Savagnin being picked a week earlier than 'Metro' and while it is skin fermented, just not as long. Once in the winery the Mt Sav is entirely destemmed and sits on skins for five days resulting in structure, complexity and a hint of oxidation. It was pressed to stainless-steel until the wine went dry and then racked to a single 25hL French oak upright vat for maturation. After six months of aging without any additions or manipulations it was bottled without fining or filtration and with just a touch up of sulfur.

Tasting Note

Fresh and effusive with mandarin, white mint, apricot, and a fresh sea water notes on the nose. The palate has a powdery texture with bright, clean acidity and a lengthy, delicious finish.

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