



YETTI & THE KOKONUT 'FRUIT BASKET BLOCK'

EDEN VALLEY - AUSTRALIA



THE WINE

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.

2019 had a brutal spring with weather and 50% of the crop was lost at flowering. 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 open bins to soak on skins for 4-5 days, to extracting color from the red and white berries and also to gain structure and tannins. After soaking on skins the grapes are pressed into neutral French oak puncheons and allowed naturally ferment until dry. The barrels are then topped regularly and aged for six months before being racked and bottled with no fining or filtration and a small hit of SO₂.

THE STATS

Vintage	2019
Grapes	Unknown Percentages: Muscat Gris, Muscat Rouge, Sultana, Muscat Blanc à Petits Grains, Pinot Gris, Fromenteau, Riesling, Crouchen, Sémillon, Sémillon Gris, Sauvignon Blanc, Mouvèdre, Grenache Noir, and Syrah
Vineyard	Single site in Springton
Viticulture	Practicing Organic
Soil Type	Free draining sandy schist
Vine Age	Average: 90-years-old
Fermentation	Native in neutral French puncheons – 100% destemmed
Skin Contact	4-5 days
Aging	6 months in neutral French 500L puncheons
Alcohol	12.1%
pH	3.41
Total Acidity	5.7 g/L
Total SO²	19 ppm
Production	125 cases

THE PRESS

None on Current Vintage