



KOERNER

CLARE VALLEY

Vintage notes by Damon Koerner

2018 'Rolle' Vermentino. 11.1% Alc. 330 dozen produced.

The Vermentino fruit used to produce this wine was sourced a slight northern aspect of Gullyview vineyard. The vines are 10 years old and planted on red clay on limestone, 'Terra Rosa' soil. We hand picked the fruit on the 9th & 12th of March at 10.5 & 11 baume respectively. In the winery the fruit was 100% de-stemmed and left on skins overnight before pressing the next day. The juice was then settled off dirt overnight before being transferred to Slovenian oak foudre for fermentation. The wine remained topped in foudre and otherwise untouched for 9 months, at which point it was racked and blended to stainless and a small sulphur addition was made. The wine was left to settle in stainless for a further 3 months before being bottled unfiltered and unfiltered



2018 'Grace' Riesling. 10.8% Alc. 90 dozen produced.

The Riesling fruit used to produce this wine was grown on the Grace block of Gullyview Vineyard – it has a slight northern aspect, and the soil consists of heavy red clay over limestone. The vines are 44 years old. We hand picked over 2 days, the 23rd & 28th February. The fruit was destemmed and crushed and left on skins for around 24 hours before pressing. The juice was then cold settled for 3 or 4 days before being transferred to both stainless tank and slovonian oak demi for ferment. Fermentation lasted around 3 weeks and the wine sat in the vessels on full lees for 2 months. After this the blend was decided and all the wine was racked to stainless where it sat on fine lees for 10 months. The final blend is 80% stainless & 20% new oak. Prior to bottling a small sulphur addition was made, the wine was bottled unfiltered and unfiltered.



2018 'Gullyview' Riesling. 11.6% Alc. 90 dozen produced.

The Riesling fruit used to produce this wine was grown on the original Riesling block, 'Gullyview' of Gullyview Vineyard – it is slightly higher in altitude than the Grace block, a Southern aspect and the soil consists of a much bonier clay over limestone. The vines are 44 years old. We hand picked over 2 days, the 23rd & 28th February. The fruit was destemmed and crushed and left on skins for around 24 hours before pressing. The juice was then cold settled for 3 or 4 days before being transferred to both stainless tank and ceramic amphora for ferment. Fermentation lasted around 3 weeks and the wine sat in the vessels on full lees for 2 months. After this the blend was decided and all the wine was racked to stainless where it sat on fine lees for 10 months. The final blend is 80% stainless & 20% ceramic. Prior to bottling a small sulphur addition was made, the wine was bottled unfiltered and unfiltered.



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2018 'The Clare' Red Wine. 12.5% Alc. 660 dozen produced.

32% Cabernet Sauvignon, 29% Malbec, 22% Petit Verdot & 17% Cabernet Franc. Numerous batches of fruit were sourced from Vivian and Bass Hill Vineyards. The different batches were picked on various dates through out vintage, Malbec & Cabernet Franc earlier while the Cab Sav and Petit Verdot tend to be slightly later. In the winery the fruit was 100% destemmed, retaining as many whole berries as possible. All fruit was fermented with indigenous yeast in open fermenters and hand plunged once or twice a day. Time on skins generally lasted two weeks before being pressed, settled in tank for a few days and then racked to foudre or old oak, where it matured for around 5 months. The wine was then blended to tank where it sat on fine lees for a further 6 months. At this point a small sulphur addition was made -bottled without fining or filtration



2018 'Mammolo' Sciacarello. 13.2% Alc. 140 dozen produced.

The fruit was sourced from Vivian vineyard in Leasingham. Sciacarello was grafted onto Sangiovese 7 years ago. Hand picking occurred on the 25th March at 12.3 baume. In the winery the fruit was 100% destemmed into open fermenters where natural fermentation took place over a two week period. The ferments were lightly hand plunged once or twice a day. Following this the wine was pressed and settled off solids for a few days before being transferred to ceramic amphora for maturation, where it sat for 3 months. The wine was then racked and blended to stainless where it sat on fine lees for a further 7 months. A small sulphur addition was made and was bottled with out fining or filtration.



2018 'Cannanou' Grenache. 13.2% Alc. 200 dozen produced.

The fruit was sourced from Gullyview Vineyard, 80 year old bush vines, hand picked on the 28th Feb at 12 baume and the 12th March at 14 baume. The vines are at the southern end of the vineyard, on a flat area of thick red clay on limestone, 'Terra Rosa'. In the winery 10% whole bunches were placed at the bottom of the fermenter and the remainder of the fruit was destemmed on the top of it. Natural fermentation in an open fermentor lasted around 2 weeks, the ferment was lightly hand plunged once or twice a day. Following this it was pressed and left to settle off large lees for a few days before racked to ceramic egg for maturation, where it sat for 10 months. The wine was then racked, a small sulphur addition made and was bottled with out fining or filtration.



2017 'Classico' Red Wine 12.9% Alc. 130 dozen produced.

70% Cabernet Sauvignon, 15% Petit Verdot & 15% Malbec. The Cabernet was sourced from Vivian Vineyard, picked on the 12th March, the Petit Verdot from Bass Hill Vineyard and picked on the 17th March, while the Malbec was sourced from Attunga Vineyard, picked on the 5th March. All sites are at the Southern End of the Clare Valley and have red clay soil on limestone and a little slate. In the winery the fruit was 100% destemmed to open fermenters where natural ferment occurred over a 3 week period. The ferments were lightly hand plunged once or twice a day before being pressed to tank to settle off large lees. The wine was aged in one new 600L French Demi and one ceramic amphora for 10 months, followed by a further 2 months in stainless. The wine then received a small sulphur addition, was racked and bottled unfining and unfiltered. The wine is aged in bottle for 12 months before release