

Koerner

"Mammolo" Sciaccarello



Tasting Notes:

Light and bright red. An aromatic, spicy and super acidic wine. Red cherry, rhubarb, blackcurrant juice with a lively, crunchy acid.

Production Notes:

Hand-harvested and destemmed retaining 50% whole berries with no whole bunch. Natural ferment in open top steel fermenters, hand plunged twice daily for two weeks. Aged in Slavonian oak 2000L foudre for 6 months then racked to steel for 3 months. Unfined. Unfiltered. 250 dozen. SO2 29 F / 51 T.

About Koerner:

Brothers Koerner is a partnership between two brothers, Damon and Jono, whose parents own an old vineyard in Clare. Their wine showcases two regions, Clare Valley and Adelaide Hills. Both areas are climatically unique and produce distinctly different wines. Their aim is to produce light, fresh, textured and well-structured wine with high drinkability.

Cellaring:

Drink now or cellar for 2-3 years.

Clare Valley Facts:

- The first vineyards were planted and wines produced in the early 1840s.
- The high diurnal temperature variation ensures deep color and heavy concentration of flavors.
- Clare Valley accounts for 1.3% of the nation's crush.