

Koerner 'La Korse'



Tasting Notes:

Corsican inspired - red fruits, light and easy drinking. Vibrant, energetic and fragrant.

Production Notes:

37% Sangiovese, 29% Grenache, 25% Sciacarello 5% Malbec and 4% Carignan. Hand harvested, indigenous yeast, ~50% whole berries, no whole bunch, open fermentation for two weeks with light hand plunging, aged on fine lees in stainless steel for ten months. Minimal sulfur, and bottled without fining or filtration. 880 cases made. SO2 39ppm.

About Koerner:

Koerner is It's a partnership between two brothers, Damon and Jono Koerner, whose parents own an old vineyard in Clare. Their wine showcases a new side to Clare Valley. Their winemaking philosophy is simple – to make wines that reflect their place in the world. Their aim is to produce light, fresh, textured and well-structured wine with high drinkability.

Cellaring:

Drink now or cellar for five years.

Awards:

James Suckling 92: "The clarity of the fresh fruit here is striking."

Winner: 2019 Young Gun of Wine Award

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.