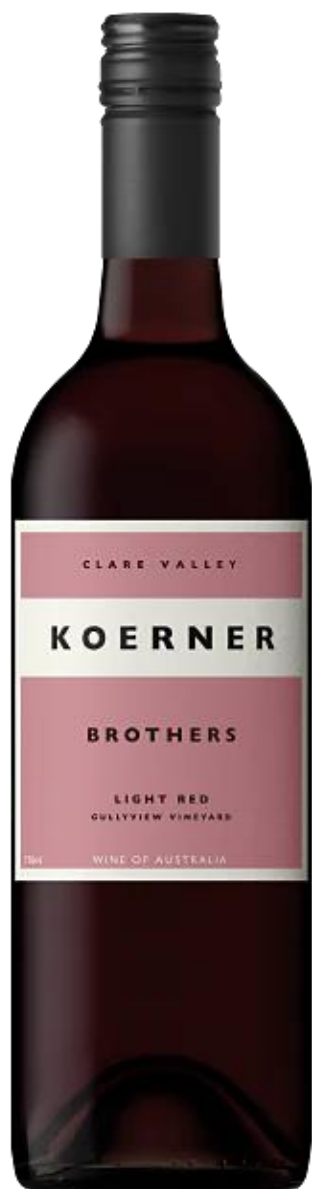


Brothers Koerner

'Light Red'



Tasting Notes:

A feel-good wine that tastes good, too. Fresh, bright, and light-bodied with raspberry and strawberry flavors. Drinks best with a chill. Very crushable!

Production Notes:

50% Grenache, 50% Vermentino

From the brothers' family estate, the Gullyview Vineyard in Clare Valley. Cold-soaking for 1-5 days before destemming the Grenache, partial destem on the Vermentino. 1-7 days on skins. Grenache is wild yeast fermented in foudre, and Vermentino in tank. Aged on lees in tank for 4 months before bottling.

About Koerner:

Brothers Koerner is It's 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 three 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.