

La KOOKI



2022

Spanish for 'the stones', Las Piedras Tempranillo was handpicked from 52 Stones Vineyard, on 12th March, the grapes were destemmed to open vats with the whole berries fermented under the influence of wild yeast and hand plunging. Gently pressed after eight days on skins, the wine was matured in seasoned French oak barriques for nine months, which were topped with stones in November to keep them full. The result is a vibrant, fruit driven wine that is supple and juicy.

## LAS PIEDRAS TEMPRANILLO

FERGUSON VALLEY, GEOGRAPHE,  
WESTERN AUSTRALIA ■

### VINTAGE

An exceptional season marked the most spectacular Marri blossoms we've ever seen. A wet winter saw a slow start, but the sun came out on 4 September and stayed with us for the rest of the season with rain stopping in November. Summer followed with warm, lazy days resulting in a magnificent ripening period - no disease or bird pressure. Harvest started quickly with the extended family and friends pitching in to help. La Kooki's careful selection of fruit from excellent grower vineyards has resulted in wines with intense aromatics, vibrant fruit and succulent structure underpinned by natural acid.

### WINEMAKING

At 260 m elevation and a predominantly southerly aspect on a moderate slope, with deep red loam/clay soils over granite, the site is cool for Geographe and awesome for steady ripening of the six short rows of Tempranillo.

Careful early leaf removal at flowering and shoot thinning result in vines perfectly balanced with plump bunches ripening evenly. There is a juiciness about this fruit, with its bright flavours, that lends itself to the Spanish Crianza wine style produced in Rioja.

Vintage: 2022  
Winemakers: Eloise Jarvis and Glenn Goodall  
Variety: 98% Tempranillo, 2% Cabernet Sauvignon  
Regions: 98% Geographe, 2% Margaret River  
Harvested: 12th March 2022  
Bottled: January 2023  
Alc %/Vol: 13.0%  
TA: 5.6 g/l  
pH: 3.63  
Residual Sugar: <2 g/L  
Production: 67 dozen  
Note: Vegan friendly

### REVIEWS

Destemmed but whole berries are popped into open vats, wild yeast fermentation; aged in used French oak barriques for nine months, topped with stones to ensure the barrels are kept full and hence fresh. This is on song with its dark cherries and cola, kirsch and boot polish, wafts of warm bitumen, joss sticks and florals, and while there's plenty of juicy fruit in the mix, there's a savoury buffer with firm yet fine, gravelly tannins.

Jane Faulkner - Halliday Wine Companion

