



"A real bitser, the Kit and Kaboodle is a wine that celebrates the art of blends, and the fact that we are a pretty lawless country when it comes to what varieties you can plant in a vineyard. This blend is the only white Kit and Kaboodle that we made, blending aromatic varieties that aren't planted in the same region, anywhere else in the world. Each adds something to this wine: Chenin Blanc for its tart apple acidity and longevity, Gewürztraminer adding texture and spice, Grüner Veltliner providing depth and Riesling bringing its drive."
~ Sam Berketa, Head Winemaker

Name	Vintage
Kit & Kaboodle	2017
Variety	Region
White Blend	Adelaide Hills

Nose
Lemongrass, ginger, apples.

Palate
Softened by a modest maturation period, the acidity is still prevalent, promoting the pretty aromatics that define this wine.

Pair
Thai larb gai or papaya salad.

Winemaking
Chenin Blanc: Wild fermentation in tank stopped at 5 g/L RS. Gewürztraminer: Five days on skins, pressed and finished in tank. Grüner Veltliner: Four days on skins, pressed, wild ferment in tank. Riesling: Wild ferment in barrel to dry, full MLF.

Vineyard
Lockett Vineyard, Kuitpo, and Tomich Vineyard, Woodside, both in the Adelaide Hills. Own-rooted vines at 330–350 m and about 400 m elevation respectively, both with northerly aspects. Clay-loam over sandstone at Lockett; clay over quartz and sandstone at Tomich. VSP spur-pruned with fruiting wires and thinning applied.

Alcohol 10.6%	Acidity 5.56g/L
pH 3.36	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

