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selects

MT YENGO

BLANC DE BLANCS

Mt. Yengo, formed by Gary Green and Ben Hansberry, is considered the first First Nation winery. They seek to create a new narrative around wine by using it as the vehicle to bridge the Aboriginal community with the modern dialectic of community building around wine. Mt. Yengo's wines are accessible and affordable crowd pleasers from organically sourced fruit. They donate a portion of sales from every bottle to the National Indigenous Culinary Institute.

VINTAGE: 2021

REGION: Adelaide Hills, South Australia

GRAPES: Chardonnay

YEASTS: Native

MACERATION: Direct press

FERMENTATION: Stainless steel for primary fermentation

AGED: In bottle, lees fully disgorged

CLARIFICATION/FILTRATION: Unfiltered/Unfined

ADDED SO2: Minimal

FARMING: Organic

ALCOHOL CONTENT: 11.5%

SOIL: Sandy loams and clay loams, containing shale, ironstone and quartz

VOLUME: 750mL

