



# VALKYRIE

## SELECTIONS

## BK WINES



## CARBONIC PINOT NOIR 2021

**BK WINES** || BK Wines was established in 2007 by Brendon and Kirstyn Keys. Today, they are the poster child for the modern artisan, natural wine movement in the Adelaide Hills. “The goal has been to create fabulous art. Beautiful, unique, sensuous, deceptively minimalist, envelope-pushing art. With no pretensions to be somewhere it’s not and few preconceived notions about what wine styles to expect, this is a place where non-conformity is the rule.” The wines are all from small, single vineyard sites, fermented with wild yeasts, unfined and unfiltered, some with extended skin contacts and of course, the use of clay fermentation eggs. Artist, winemaker, skater.

**ADELAIDE HILLS** || As Brendon says, Adelaide Hills is “just a cracking great place to live and make wine.” Working closely with a group of growers, BK sources from particular vineyard sites that reflect the uniqueness and diversity of the region.

### CARBONIC PINOT NOIR 2021 ||

**BLEND** | 90% Pinot Noir & 10% Merlot

**VINEYARDS** | From the Yandra/Gower Vineyard in Lenswood, planted in 1998 by Anne & Jeff Gower who farm it organically. Brendon and Kirsty are now taking over the management of the site, as Jeff is now 82 (young!). Originally planted in 1989 to Cabernet Sauvignon, these vines were grafted over in 2012. This steep, east facing site is sandstone with a deep clay pan to hold moisture.

**WINEMAKING** | Hand harvested and whole bunch fermented in large wooden cuve for three weeks (full carbonic) and then pressed to stainless steel.

### TASTING NOTES |

Our spring-release wines – the first cabs off the rank from the harvest just gone – offer an opportunity to see how our earliest predictions of the vintage stack up against reality and read the tea leaves for what time will continue to bring for our barrelled wines. If our Carbonic Pinot Noir is anything to go by, 2021 promises to be a truly great vintage. A concentrated, springtime-fruit basket nose with suggestions of charcuterie, you could almost be convinced you were drinking a Gamay or a bright Syrah. Carbonic maceration gives Pinot Noir a very particular aromatic profile and a seductive lift. Cherry seeds, a sprinkle of cinnamon and Aperol with a citric twist on the palate, with soft tannins to soothe. For a wine so young to achieve balance means many great things for the wines to come. We shall quite cheerfully sip away at this one while we await its more ponderous siblings.