

Project K – The GV(2021)

Estate "Made" in the
Adelaide Hills

PHILOSOPHY

The Project K range of wines is Nova Vita's natural wine project and was born in January 2019 when Mark Kozned and Chris Parsons were looking for a new challenge beyond the Firebird range and the opportunity to use fruit from the Woodlands Ridge Vineyard as it went through the organic transition process and other select parcels of Adelaide Hills grapes from vineyards with similar philosophies. Project K wines are Lo-Fi "laneway style" that evolve and never stay the same as we experiment with different varieties, different blends and different winemaking approaches so you should expect the unexpected each year.

WINEMAKER NOTES

This is a wine made with natural no-intervention philosophy with wild yeast, unfiltered, no fining, no additions and no added sulfur. The 2021 GV is our first go at full skin contact fermentation approach with this variety that isn't necessarily suited to this style of fermentation due to the risk of harsh phenolics. However, good fruit selection and close monitoring of the ferment has reduced the risk and produced a wine with amazing structural textures, aromas that show celery, white pepper and parsnip which follow through to the palate where you will also experience fresh green apples and chalk like tannins.

TECHNICAL DETAILS

WINERY: NOVA VITA

WINE NAME: PROJECT K - THE GV

VINTAGE: 2021

GRAPE: GRUNER VELTLINER

ALC VOL: 12.5%

REGION: SOUTH AUSTRALIA

SUB REGION: ADELAIDE HILLS

VINEYARD: WOODLANDS RIDGE

SOIL TYPE: LOAM OVER
IRONSTONE/QUARTZ AND CLAY SUBSOIL

VINE AGE: 10 YEARS

ALTITUDE: 480+ METERS

ASPECT: EAST ORIENTATION

FERMENTATION: INDIGENOUS YEAST
FERMENTATION

TIME ON SKINS: - 6 DAYS (PRESSED
AT 8 BRIX)

FINISHING: NATURAL WINE (LO-FI)
UNFILTERED, UNFINED AND NO ADDED
SULFUR

VESSEL: TANK FERMENT AND MATURED
IN NEUTRAL AGED
FRENCH OAK (BOTTLED 4 MONTHS
AFTER FERMENT)

