

Project K – The GTR(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. In addition, it's a field blend where the grapes are combined at the ferment stage for skin contact fermentation rather than blending as finished wine. It's a risky approach but the wine is spectacular with a fantastic textural feel, amazing aromas of blood orange, lychee, rose petals and Turkish delight that all transition onto the palate with a finishing hint of fresh ginger acidity.

TECHNICAL DETAILS

WINERY: NOVA VITA

WINE NAME: PROJECT K - THE GTR

VINTAGE: 2021

GRAPE: GRIS (80%); GEWURZTRAMINER (18%); RIESLING (2%)

ALC VOL: 12.0%

REGION: SOUTH AUSTRALIA

SUB REGION: ADELAIDE HILLS

VINEYARD: WOODLANDS RIDGE (GRIS);
TREVOR GREEN (GEWURZ);
MOUNT LOFTY RANGES VINEYARD
(RIESLING)

SOIL TYPE: VARIOUS ADELAIDE HILLS
(LOAM, QUARTZ, CLAY AND SHIST)

VINE AGE: 20 TO 25 YEARS

ALTITUDE: 480 TO 600+ METERS

ASPECT: SLOPES WITH NORTH, EAST
AND WEST ORIENTATION

FERMENTATION: INDIGENOUS YEAST
FERMENTATION

TIME ON SKINS: - FIELD BLEND AT
RECEIVAL HOPPER -
FOR 8 DAYS (PRESSED AT 6 BRUX)

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

VESSEL: TANK FERMENT AND
MATURATION (BOTTLED 4 MONTHS
AFTER FERMENT)

