



Coco Rôtie

South Australia • Syrah, Viognier • 2019



The Story

In 638 AD, the legend of The Monkey King was born. Every bit as mischievous and furry as his smaller relatives - no amount of wine could quell his divine thirst and no amount of roasted coconuts (Noix de Coco Rôties) could satisfy his heavenly hunger. The Monkey King also possessed immense strength, able to lift barrels with ease and traverse continents with a single somersault.

The Wine

Our winemaker spied out on the best of South Australia's, premium, tiny-berried Shiraz for this blend.

The Shiraz comes from close friends, RedHeads Movement Members, Jeff McMurtrie, Darren Arney and the Lloyd Brothers. The fruit is top-notch and these families all know exactly what they're doing! These are farmers who know their vineyards better than anyone; they've been on these patches in the Barossa, McLaren Vale and Adelaide Hills all of their lives (some of them still do business the "old school" way with only a handshake to seal the deal).

We co-fermented Syrah with Viognier the traditional way, as they do in France; just the Viognier skins as the juice is saved for another RedHeads Wine. We employed open-top concrete fermenters with a heading down board to keep the cap submerged for the whole fermentation.

Tasting Note

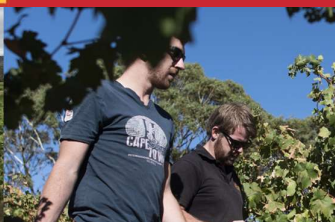
Excellent depth of colour, the monkey king jumps out of the glass with apricot peel and spice notes from the Viognier. Plum from the Shiraz and subtle oak notes. Shiraz and Viognier are Co-fermented to bring this classic Rhone blend together. Soft and luscious on the palate with well balance tannins. Pair this monkey with pizza, steak or on its own - its the allrounder!



Grapes: Syrah, Viognier

Alcohol (abv): 14.5%

Cellar Potential: 8 years



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