NOVA VITA

Project K — The MPN (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. It's our first time we have tried Montepulciano after following the variety for more than 10 years and we are extremely pleased with the outcome. We blended some pinot into the wine to add some depth, acidity and palate weight making a beautiful and balanced wine that exhibits blueberries, violets and sage and some dusty tannins on the finish.

TECHNICAL DETAILS

WINERY: NOVA VITA

WINE NAME: PROJECT K - THE MPN

VINTAGE: 2021

GRAPE: MONTEPULCIANO (79%); PINOT NOIR (21%)

ALC VOL: 14.0%

REGION: SOUTH AUSTRALIA

SUB REGION: ADELAIDE HILLS

VINEYARD: AMADIO VINEYARDS (MONTE); GEOFF WEAVER (PINOT)

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 9 DAYS (PRESSED AT 4 BRIX)

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

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

VEGAN FRIENDLY