

Project K – The SPN(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. The SPN is also homage to great winemakers of the past such as Maurice O'Shea from Mount Pleasant in the Hunter Valley who in the 1940s and 50s co-fermented Pinot Noir with Shiraz.

WINEMAKER NOTES

This is a wine made with a 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 produced is "so scrumptious" with a fantastic juicy and succulent viscous palate exhibiting raspberries, roasted cardamon, dark cherries and a savory backbone.

TECHNICAL DETAILS

WINE NAME: PROJECT K - THE SPN

VINTAGE: 2021

GRAPE: SHIRAZ (59%); PINOT NOIR (41%)

ALC VOL: 13.5%

REGION: SOUTH AUSTRALIA

SUB REGION: ADELAIDE HILLS

VINEYARD: WOODLANDS RIDGE (SHIRAZ); GEOFF WEAVER (PINOT);

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

VINE AGE: 20 TO 30 YEARS

ALTITUDE: 480 TO 600+ METERS

ASPECT: SLOPES WITH EAST AND WEST ORIENTATION

FERMENTATION: INDIGENOUS YEAST FERMENTATION

TIME ON SKINS: - FIELD BLEND AT RECEIVAL HOPPER - FOR 12 DAYS (PRESSED AT 0 BRIX)

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

VESSEL: TANK FERMENT AND MATURATION IN NEUTRAL AGE FRENCH OAK (BOTTLED 4 MONTHS AFTER FERMENT)

ACCOLADES

92 points -
Wine state
Magazine

