



# VALKYRIE

SELECTIONS



## BK WINES



## OVUM GRÜNER VELTLINER 2020

**BK WINES** || BK Wines was established in 2007 by Brendon and Kirstyn Keys. Today, they are the poster child for the modern artisan, natural wine movement in the Adelaide Hills. “The goal has been to create fabulous art. Beautiful, unique, sensuous, deceptively minimalist, envelope-pushing art. With no pretensions to be somewhere it’s not and few preconceived notions about what wine styles to expect, this is a place where non-conformity is the rule.” The wines are all from small, single vineyard sites, fermented with wild yeasts, unfinned and unfiltered, some with extended skin contacts and of course, the use of clay fermentation eggs. Artist, winemaker, skater.

**ADELAIDE HILLS** || As Brendon says, Adelaide Hills is “just a cracking great place to live and make wine.” Working closely with a group of growers, BK sources from particular vineyard sites that reflect the uniqueness and diversity of the region.

### OVUM GRÜNER VELTLINER 2020 ||

**BLEND** | 100% Gruner Veltliner

**VINEYARDS** | From the Spring Hill Vineyard, a site introduced to Brendon and Kirsty by Tara Ochota. Situated on the southern hills, the vineyard benefits from cooler sea breezes in the evenings to keep the grapes vibrant. The soils here are loamy with pebbly ironstone sitting on top of red clay.

**WINEMAKING** | Handpicked and half the fruit is direct pressed to concrete egg (Ovum). The other half spends 10 days on skins before being pressed to an acacia puncheon. Matured for 9 months and then racked, blended and bottled.

### TASTING NOTES |

Last vintage was our first go with a Grüner and we boldly set out to emulate Austrian producer Knoll, resulting in a wine that we said at the time could be a light red if you closed your eyes. A lot has happened in the past 12 months and our memories may be foggy, but our notes tell the tale: we see that same depth of light-red character, with musky rose notes and powdered Turkish Delight. Driven neither by acid nor confectioned sweetness but, instead, chasing the spice spectrum with softened edges and gentle hints of bitters.

