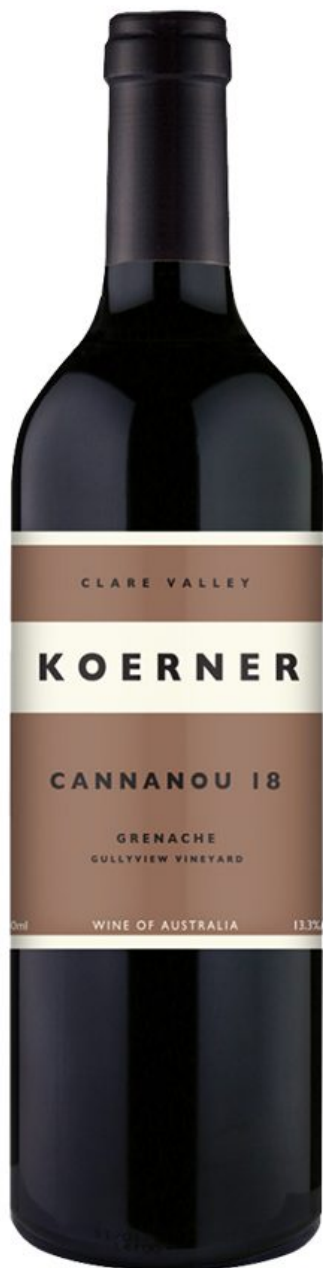


# Koerner Cannonau



## Tasting Notes:

Bright, spicy with graphite like structure.

## Production Notes:

Hand picked from the Gullyview Vineyard, Watervale. Planted: 1935. Soil type: Terra Rossa, red clay on limestone. Processing: Destemmed, retaining ~ 50% whole berries, no whole bunch. Fermentation: Natural ferment in open top steel fermenters, hand plunged twice daily. Time on skins: 2 weeks. 210 dozen made.

## About Koerner:

Koerner is a partnership between two brothers, Damon and Jono, whose parents own an old vineyard in Clare. Their wine showcases a new side to Clare Valley, the aim being to produce light, fresh, textured and well-structured wine with high drinkability.

## Cellaring:

Drink now or cellar for ten years.

## Awards:

Koerner: 2019 Young Gun of Wine Award

## Clare Valley Facts:

- The first vineyards were planted and wines produced in the early 1840s.
- The high diurnal temperature variation ensures deep color and heavy concentration of flavors.
- Clare Valley accounts for 1.3% of the nation's crush.