



VALKYRIE

SELECTIONS



BK WINES



GOWER PINOT NOIR 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.

GOWER PINOT NOIR 2020 ||

BLEND | 100% Pinot Noir (777, 114, 115 clones)

VINEYARDS | From the Yandra/Gower Vineyard in Lenswood, planted in 1998 by Anne & Jeff Gower who farm it organically. Brendon and Kirsty are now taking over the management of the site, as Jeff is now 82 (young!). This steep, east facing site is sandstone with a deep clay pan to hold moisture.

WINEMAKING | Hand harvested and whole bunch fermented in concrete 5 ton open top tanks. Each clone is vinified and aged separately in 30% new oak barrique before being blended for bottling.

TASTING NOTES |

Something you will hear about 2020 Adelaide Hills Pinots is that they are light coloured but deep flavoured. In fact, so much so, that in a line-up they will easily be mistaken for Burgundies. Our Gower 2020 is light on the eyes and tawny (certainly in comparison to 2019’s abundance of colour) but deep-forest pine-mushroom soup on the palate, with a dash of sherry. Floral in places, whole-bunch fermentation gives this wine drive and edges. Maple leaves, dark cocoa and a touch of salinity. Drink this seductive wine with steak frites and thank us in the morning.

