

AMATOVINO

2016 'mantra' Cabernet Sauvignon

Sourced from an old single vineyard estate in the heart of Wilyabrup and a stunning block of aged Margaret River vines in the east Wallcliffe sub-region. Both parcels hand-picked and de-stemmed before wild ferment in open bins and a whole bunch portion in amphorae. Basket-pressed to new and aged French oak (20% new), and matured for 19 months. Bottling unfiltered, unfiltered. Undoubtedly Margaret River Cabernet, yet with the light touch and elegant rawness/freshness of lo-fi winemaking.

A potpourri of scents greet the nose – perfume, cherry, rose-water, eastern spices, dark chocolate and mocha, toasty blackcurrant – aromas of freshly baked bread, warm cherry pie, spicy plum pudding and a background of forest floor fruits. Seamless oak melds with red/blue fruits – boysenberry, blueberry, satsuma plum.

The palate begins delicately with soft spicy red-fruits and blackcurrant, but builds in momentum revealing an array of ripe berries, sweet cherry, juicy plum. Gentle acidity builds to the back palate showing just enough crunch and firmness. The tannins are fine-grained and satiny, leaving you wanting more.



Drink with rich/rare red meats, hearty stews, tomato-based pasta and pizza.

Technical Information

Harvest:	March 14th & April 1st, 2016
Bottled:	Unfiltered, unfiltered, November, 2017
Fermentation/ Maturation:	Wild ferment in open bins Maturation – 19 months in French oak (20% new)
Alcohol:	13.8%
TA:	6.6 g/l
pH:	3.55
Production:	194 dozen
Vineyards:	60% Wilyabrup 40% Wallcliffe
Soil:	Free-draining lateritic soil, sandy gravel
Elevation:	60m
Planted:	1985 & 1994
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

new release, not yet submitted

