


AMATOVINO

2017 'mantra' Chardonnay

A blend of 70% Wilyabrup and 30% Wallcliffe Chardonnay. The Wilyabrup portion was destemmed and tank-pressed while the hand-picked Wallcliffe portion was whole-bunch pressed in basket. Both components were sent straight to barrel to begin wild ferment in new (25%) and aged French oak. Partial malo-lactic fermentation was allowed to occur naturally in several barrels and regular lees-stirring was undertaken over eight months prior to bottling. Unfiltered/unfiltered.

Generosity and richness are the hallmarks of the Wilyabrup fruit, while the Wallcliffe portion provides aromatics, minerality and vibrancy. Nutty fig, melon and white peach lead the fresh fruit highlights on the nose, while some lifted florals, musk and vanillan oak add to the aromatics. Textural, rich yet restrained, flavours of almond-meal, biscuit and white chocolate, cashew nut, lemongrass, ginger, dried herb, and a line of sweet lemon drive the palate to a long and complex finish.

 Ideally lightly chilled – with antipasti, char-grilled veges or tomato-based pasta, pizza and risotto.

Technical Information

Harvest:	March 17th & 20th, 2017
Bottled:	Unfiltered, unfined, November, 2017
Fermentation/ Maturation:	Wild ferment in French oak Maturation - 8 months
Alcohol:	13.4%
TA:	7.8 g/l
pH:	3.38
Production:	247 dozen
Vineyards:	70% Wilyabrup - Bears Head Vineyard 30% Wallcliffe – Redgate Vineyard
Soil:	Wilyabrup - Free-draining lateritic soil, gravel over Karri loam Wallcliffe - Free-draining lat- eritic soil, sandy gravel over karri loam
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

new release, not yet submitted

