

AMATOVINO

2017 'muse' Chardonnay

A two-barrel selection of 50/50 blend of Mendoza and Clone 95 Chardonnay, from the Wilyabrup & Wallcliffe sub-regions. The Wilyabrup portion was de-stemmed 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 one new and one aged French barrique. Partial malo-lactic fermentation was allowed to occur naturally in one barrel and regular lees-stirring was undertaken over eight months prior to bottling. Unfined/unfiltered.

Generosity and richness are the hallmarks of the Wilyabrup Mendoza fruit, while the Wallcliffe Clone 95 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 vanillin oak add to the aromatics. Textural, rich yet restrained, flavours of almond-meal, white peach, cashew nut, lemongrass, 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
Fermentation/ Maturation:	Wild ferment in French oak Maturation - 8 months
Bottled:	Unfiltered, unfined, November 2018
Alcohol:	13.4%
TA:	7.8 g/l
pH:	3.38
Production:	43 dozen
Vineyard:	50% Wilyabrup - Bears Head Vineyard 50% Wallcliffe – Redgate Vineyard Blue Poles Vineyard
Soil:	Wilyabrup - Free-draining lateritic soil, gravel over Karri loam Wallcliffe - Free-draining lateritic soil, sandy gravel over karri loam
Rainfall:	1100mm
Region:	Margaret River