

AMATOVINO

2016 Bela


(aka Slankamenka Bela)

Slankamenka Bela, an ancient Balkans grape variety found flourishing in the Riverland of Australia. Or Bela for short..

Hand-picked Slankamenka Bela grapes, wild-fermented in stainless steel, maintaining regular soft lees stirring for complexity. Bottled unfiltered and unfiltered.

Greeted by a pungent potpourri of dried fennel, hemp, curry leaf lavender, you will be seduced by this exotic variety. On the fruit spectrum think rockmelon and nectarine. The palate is savoury, with tangy grapefruit, guava, kiwifruit, honeydew melon and Australian smokebush. A maritime thread, saline, minerally, with a soft talc-like texture.

Enjoy with or without food.

 Chargrilled veges, antipasto, seafood, salads or a cheese board.

Technical Information

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| Harvest: | March 3rd, 2016 |
| Fermentation/ Maturation: | Wild ferment in stainless steel tank, aged on lees for 3 months |
| Bottled: | Unfiltered, unfiltered, July 2016 |
| Ingredients: | Slankamenka Bela grapes, Sulphur Dioxide (preservative) |
| Alcohol: | 12.8% |
| Production: | 145 dozen |
| Location: | Ricca Terra Farms, single vineyard – Barmera, South Australia |
| Soil: | Red earth over limestone |
| Elevation: | 100m |
| Density: | 1666/Ha |
| Planted: | 2010 |
| Rainfall: | 200mm |
| Region: | Riverland |

Awards and Accolades

James Halliday, Wine Companion 2017 94 Points

Made with slancamenka bela grapes, a Balkan grape variety. Basket pressed and wild-fermented in stainless steel. It's a thrilling wine, highly aromatic and textural, with rich salty/floral characters adding excitement to the palate.



Background

An ancient Balkans variety found scattered throughout modern-day Serbia. Little is known of this variety in Australia. In fact, up until bottling the 2015 vintage we believed we had Grillo, a variety of Sicilian origin. The resulting wine looked fantastic, but it didn't resemble Grillo as we knew it, so we decided to DNA test the variety for clarification. The result – Slankamenka Bela – unsurprisingly a variety none of us had even heard of. But! The wine was exotic and interesting and good, so we decided to push ahead and release the first Slankamenka Bela in Australia, or so we think...!