

AMATOVINO

2016 Carignano Tannat

An eclectic blend of the Spanish Carignano and south-western French favourite Tannat provides an exotic and heady wine of aromatic spice. Both varieties from the cooler Karridale sub-region and surrounded by tall stands of eucalypt. Both portions hand-picked and wild-fermented in open bins before basket-pressing to aged oak barriques and hogsheads for eight months. Blended and bottled unfiltered, unfined.

An instant hit of spearmint-leaf to the nose, followed by red cherry scents, mocha and the abundant eastern spices – fragrant white pepper leaf, peppermint, cardamom, cinnamon, nutmeg etc.. Fruits of plum and raisined grapes, some anise/licorice, and the ever present choc-mint. Even a hint of red jelly babies! The palate shows medium weight, silky tannin and creamy texture; plum and dark cherry fruits, vanilla pod, cardamom and choc-cherry ripe. A touch of acid at the back holds it all together.



Excellent with lamb, or charrry/BBQ meats, charcuterie, pizza.

Technical Information

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| Harvest: | Carignano - March 22, 2016 Tannat – March 31st, 2016 |
| Fermentation/ Maturation: | Open wild ferment Aged French oak for 8 months |
| Bottled: | Unfiltered, unfined, November 2016 |
| Alcohol: | 12.5% |
| TA: | 6.5g/l |
| pH: | 3.42 |
| Production: | 115 dozen |
| Location: | Karridale – Three Hills Estate |
| Soil: | Free-draining lateritic soil, sandy gravel over karri loam |
| Elevation: | 60m |
| Planted: | 2001 |
| Rainfall: | 1100mm |
| Region: | Margaret River |

Awards and Accolades

Mike Bennie, The Wine Front March 2017

Simple wine, flooded with crispy, crunchy, vibrant fruit character and a liberal dusting of savoury spice. Tannins are chompy but light on, acidity brisk and refreshing. It's all red and black berry fruitiness packed into a leaner, light weight wine style.

