

AMATOVINO

2017 Nebbiolo Rosato

'Pink Moon'

Fosters Nebbiolo from Yallingup in the north of the region. Hand-picked at 13 baume to retain acidity, the grapes were immediately basket-pressed to mature French puncheons – skin-time approx 2 hours. Regular light lees stirring added complexity and texture.

Wine was bottled ex barrel, unfiltered, unfiltered.

Light orange/pink colour, cloudy by design. Smoky tangerine opens the nose, leading to high notes of spice and florals – lavender, anise, sage, sandalwood. The palate shows a savoury line, very dry, with fleshy citrus and green herbs. A sweet sherbet lick kicks in before the long dry finish held together with racy acidity.



Best drunk fresh – with antipasti, charcuterie or pizza.

NOTE: The wine will drop harmless tartrate crystals if kept very cold, and will be cloudy/hazy at room temperature.

Technical Information

Harvest:	April 6th, 2017
Fermentation/ Maturation:	Basket-pressed whole bunches, wild ferment and maturation in aged French puncheons for 3 months
Bottled:	Unfiltered, unfiltered, August 10th, 2017
Alcohol:	13.4%
Production:	72 dozen
Location:	Yallingup, single vineyard northern Margaret River
Soil:	Free-draining lateritic soil, gravel over loam
Elevation:	50m
Planted:	2001
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

New Release, not yet submitted for review

