

AMATOVINO

2015 Rosado

500ml

Graciano from Karridale in southern Margaret River was pressed off skins after 24 hours and fermented dry in a single amphora, then transferred to an aged oak hogshead on lees for five months.

The colour is bright rose red and the wine is slightly cloudy. Savoury elements of leather & smoke, meat & game meets a potpourri of rose petals, violets, jasmine and redfruits of strawberry/raspberry. The palate shows savoury plum and sour cherry and watermelon! Slight toastiness from time in old oak adds to the balance.

Slightly cloudy from zero fining/filtration and harmless tartrates may form over time. Amaro-like in character, this is a very dry and savoury style of wine that should be accompanied by food. Not your average Rosé.

Technical Information

Harvest:	April 8, 2015
Fermentation/ Maturation:	24 hours on skins, amphorae ferment, matured in aged oak for 6 months.
Bottled:	Unfiltered, unfined, September, 2015
Alcohol:	11.5%
Production:	50 dozen x 500ml
Location:	Single vineyard , Karridale Margaret River
Soil:	Free-draining lateritic soil, gravel over Karri loam
Elevation:	50m
Planted:	2001
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

Not yet submitted

