

# AMATOVINO

## 2016 Skinnydip!


Sauvignon Blanc, but not as you know it...

Wild-fermented on skins in amphorae for 2 weeks before pressing off to two one-year-old French barriques, on fine lees. Regular lees-stirring for three months before hand-bottling straight from barrel into 640ml craft beer bottles under crown seal.

Unfined, unfiltered, bare minimum of sulphur.

Opens with pungent citrus, mandarine pith and cashew nut, to name but a few of the nuances slopping around in the glass. A robust nose of mixed spice and tropics. Very savoury on the palate, creamy lemon curd, almond-meal, grapefruit skins, macadamia. Moreish.

This wine is designed to be cloudy and you may shake bottle for best results! Enjoyed with or without food.

 Spicy dishes, antipasto, soups/broths, Asian fare, and can handle stronger meats.

## Background

White wines are typically crushed/destemmed and pressed, ie removed immediately from skins. With the Skinnydip we allowed the wine to ferment in contact with the skins for two weeks in amphorae (clay pots), before pressing off for a short maturation in a two oak barrels.

## Technical Information

Harvest:	February 24th, 2016
Fermentation/ Maturation:	Wild ferment in amphorae Aged on lees for 3 months in oak
Bottled:	Unfiltered, unfined, cloudy June 2016
Alcohol:	13.5%
Production:	55 dozen
Location:	Western edge of Wallcliffe subregion
Soil:	Free-draining lateritic soil, gravel over karri loam
Elevation:	60m
Planted:	1985
Rainfall:	1100mm
Region:	Margaret River

## Awards and Accolades

**New Release, not yet submitted**

