

AMATOVINO

2014 Tempranillo

This Spanish favourite is grown in the northern Margaret River sub-region of Yallingup and loves a bit of heat. The grapes were picked late in the season as the leaves were reddening and the vintage end was in sight. Wild-fermented in open bins before pressing to aged barriques and hogsheads, matured for 20 months.

Dark ruby red in colour. Dusty black and red-fruits greet the nose, and caramel/vanilla oak. Typical Tempranillo – dark choc-cherry spice, punchy fruits, firm acidity, and a delightful 'redskin' character lifts the nose. On the floral spectrum we see savoury herbal bay/curry leaf and some eastern spice.

The palate is equal parts juicy and savoury with a firm backbone of acidity and tannin. Red-fruits and blackberry flavours, mocha/chocolate, some darker roasted spices, vanilla, all rounded out with and some toasty aged oak characters.

A wine for medium-term drinking and best with deep flavours of roasted meat/veges and rich sauces, stews and pizza.

Technical Information

Harvest:	April 7, 2014
Fermentation/ Maturation:	fermented in open bins maturation – aged French oak for 18 months
Bottled:	Unfiltered, unfined, November, 2015
Alcohol:	13.8%
TA:	7.2
pH:	3.4
Production:	190 dozen
Location:	Yallingup, northern Margaret River – single vineyard
Soil:	Free-draining lateritic soil, gravel over loam
Elevation:	50m
Planted:	2001
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

James Halliday, Wine Companion 2017 93 Points

Plum, cola, dark chocolate and mandarin flavours will have you coming back for more. This delivers the goods and also maintains tidy shape as it runs along the palate.

