


AMATOVINO

2015 Teroldego

(pron: te-ROLL-de-go)

Deep, brooding colour. Dark black/redfruits dominate the nose: blackberry, dark plum, mulberry... tarry/cherry and spicy, with heady perfume and brambly earth and dried herbs adding to the mix. Hints of cedar/pine and a dusty pencil oak character – a fruit-derived varietal character rather than any influence from the aged oak in which the wine matured. Hits the high notes with floral tones, and the bass notes with intense fruit concentration.

The palate is structured and firm, however whilst acid/tannins are in clear evidence the palate is densely packed and sweet-fruited, showing blackberry, dense plums, eastern spice, tar, black cherry and cola. A bold wine, upright and structured, yet approachable in its youth. Best enjoyed with food.

 With rare meats/carpaccio, cherry BBQs, bold pastas and pizza.

Technical Information

Harvest:	March 26th, 2015
Fermentation/ Maturation:	Open ferment - 20% whole-bunch, daily hand-plunging 21 days on skins. Basket-pressed to aged French oak for 18 months
Bottled:	Unfiltered, unfined, November 26th, 2016
Alcohol:	14.2%
TA:	5.65 g/l
pH:	3.65
Production:	125 dozen
Location:	Yallingup, single vineyard
Soil:	Free-draining lateritic soil, gravel over loam
Elevation:	50m
Planted:	2001 and 2007
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

James Halliday, Wine Companion 2018 Jane Faulkner

This northern Italian variety is a glossy purple-black. Very good dark fruit and blueberries and fragrant to the core, enriched by Alpine herbs and spice. A lively wine with the tannin and acidity working in tandem along the glossy medium bodied palate.

Australian Financial Review, 19 April 2018 Max Allen

This wine highlights the Teroldego grape's inherent spicy, edgy characters to good effect: fermentation included 20 per cent whole bunches, and this has given it a lovely fine, sappy character in the mouth, along with lots of juicy red berries.



Background

Indigenous to the north-east Italian province of Trentino-Alto Adige, Teroldego is widely planted in the alluvial valley floors to the north of the capital, Trento. In the Trentino sub-region wine is made from Teroldego grapes under the DOC of Teroldego Rotaliano. The name is thought to have derived from a traditional method of wire trellising (tirelle). Recent DNA testing has revealed that Teroldego is the parent of Lagrein.