

AMATOVINO

2017 The Brad

Cabernet grapes from Wilyabrup & Wallcliffe sub-regions and Wallcliffe Merlot were selected for this vintage, showing the elegance and finesse these varieties express.

An 85/15 blend (Cabernet Sauvignon/Merlot) created to harness the strengths of each variety. Cabernet providing the dark fruits, structure and poise; Merlot supplying the fleshiness and juicy red-fruits.

Wild-fermented in open bins, basket-pressed into aged and new French oak. Unfined, unfiltered.

Vibrant black/red colour. On the nose dark mint chocolate leaps from the glass, tobacco leaf, mocha and pencil oak. Dense and chewy blackcurrant aromas join generous red/blue fruits and eastern spice.

The palate shows satsuma plum and spice – star anise, cardamom, cinnamon. The creamy mouthfeel is generous and inviting, soft acid and gentle tannin assisting. Briary red/black-fruits to lead to a long finish.

Technical Information

Harvest:	April 12th & April 19th, 2017
Fermentation/ Maturation:	Wild ferment in open bins Maturation – 22 months in French oak (20% new)
Bottled:	Unfiltered, unfined, November 2018
Alcohol:	13.7%
TA:	6.7g/l
pH:	3.45
Production:	343 dozen
Vineyard:	Two sites – Wilyabrup & Wallcliffe subregions
Soil:	Free-draining lateritic soil, sandy gravel over karri loam
Region:	Margaret River

