

AMATOVINO

2015 Trousseau


Perhaps Australia's first Trousseau?

Wild-fermented on skins in amphorae for two weeks before pressing off to an aged French barrique, on fine lees. Regular lees-stirring for three months before hand-bottling straight from. Unfined, unfiltered, bare minimum of sulphur.

Light brick red colour with purple hues. Vibrant sour red cherry and purple plum aromas, some rose-petal florals, herbal sage and thyme, and a potpourri of scented spice and earth.

The palate is medium-weight yet with concentrated flavours of sweet plum and savoury tomato. Exotic spice and delicate pepper, perfume, spice, earth, leather and leaf.

Enjoyed with or without food.

 Creamy sauces, meats, pasta/pizza, charrly BBQ's.

Background

Also known as Bastardo (in 2014 we made a Bastardo version from the same vineyard). In Portugal, due to its high sugar levels, this grape is usually reserved for making fortified wines, however in the Jura (France), where it is known as Trousseau, the grape is fermented as dry red wine and often blended with the light-skinned Poulsard grape. In 2015 we made the Jura version – fermenting the wine in amphorae before pressing off to an aged barrel for settling and early bottling.

Technical Information

Harvest:	March 31st, 2015
Fermentation/ Maturation:	Wild ferment in amphorae. Single one-year barrique for 3 months
Bottled:	Unfiltered, unfined, cloudy June 2015
Alcohol:	13.8%
Production:	22 dozen
Location:	Karridale, southern Margaret River – single vineyard
Soil:	Free-draining lateritic soil, gravel over karri loam
Elevation:	50m
Planted:	2001
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

**Mike Bennie, The Wine Front
December 2015, 92 points**

It's great drinking. Whole bunches in the ferment set off scents of greenery, herbs, briar, mezcal, but there's plenty of sarsaparilla and black cherry fruitiness to keep things moving. The palate is surprisingly concentrated for the decidedly light variety, and, contrary to most wines made from the grape, reasonably tannic too. It's juicy, savoury, herbal red wine set to medium bodied and very enjoyable to drink.

