

AMATOVINO

2017 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. Un-fined, 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, charr 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. From 2015 we have made the 'Jura' version – fermenting the wine in amphorae before pressing off to an aged barrel for settling and early bottling.

Technical Information

Harvest:	22 March 2017
Fermentation/ Maturation:	Wild ferment in amphorae. Single one-year barrique for 3 months
Bottled:	Unfiltered, unfined, cloudy June 2017
Alcohol:	12.9%
Production:	20 dozen
Location:	Karridale, southern Marga- ret River – single vineyard
Soil:	Free-draining lateritic soil, gravel over karri loam
Elevation:	50m
Planted:	2001
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

Gary Walsh, The Wine Front January 2018 92 Points

Sub-titled 'The stars baby, the stars!'. 20 dozen made. Amphora. Straight to bottle from that vessel. Seems to be sold out on the website. Sour cherry, plum, a lot of exotic spice, something a bit resinous and herbal, and certainly has that orange peel amaro kind of tang. Light to medium bodied, juicy but set to sweet and sour in profile, with that aromatic amaro stuff a distinct pulse, and a gently creamy and powder finish of fine length. Here's a drink. Delicious.

