

# AMATOVINO

## 2020 Bianco

*Chenin | Verdelho*

A blend of old-school West Aussie varieties – Chenin Blanc and Verdelho. The Verdelho portion came in first and was de-stemmed and left on skins to begin fermentation in an open bin until the Chenin was ready for picking. Once the Chenin was de-stemmed, both portions were pressed into one stainless steel tank to complete fermentation. The wine was racked off gross lees and cold-settled.

Deliciously lively. An explosion of pear, apple, honeydew melon, green pineapple and apricot are lifted by jasmine, ginger, green tea and a hint of coriander. Delicate spice teamed with supple honey and chamomile create a racy yet rounded mouthfeel.

Enjoy with or without food. Perfect with Thai beef salad.

Organically produced. Vegan Friendly

## Tech

Harvest:	Feb 11th, 2020 (Verdelho) Feb 17th, 2020 (Chenin)
Fermentation/ Maturation:	Verdelho portion wild-fermented on skins for 6 days before pressing with the Chenin portion. Continued wild co-ferment in stainless steel.
Bottled:	Unfiltered, unfined, July 2020
Alcohol:	13.1%
Wine Status:	Vegan / Organic (uncertified)
Production:	555 dozen
Vineyard:	Chenin – Treeton, on the eastern edge of the Margaret River region Verdelho – Carbanup, heading to the north end
Rainfall:	1100mm
Region:	Margaret River

