

AMATOVINO

2024 Bianco

Marsanne / Verdelho

Marsanne from two Wallcliffe vineyards blended with Verdelho from Treeton brings a creamy-yet-zesty sunshine wine of immense smashability.

Both varieties were separately picked, de-stemmed and pressed before beginning natural fermentation in aged oak. A couple of the Marsanne barrels were allowed to go through malo-lactic fermentation before sulphur addition. The wines were left on low sulphur to allow some oxidation to occur and develop the texture.

Final blending took place before an early bottling in May. A bright straw appearance, the wine leads you through an array of tropical notes: banana, honeydew melon, lychee, mandarin skin, cashew nut, jasmine flower, and a touch of Shortbread Cream. Juicy and moreish, a touch of lemon leaf, slate, lanolin and earthy spice (lemongrass, cut green chilli). Creamy is the hallmark of the palate, yet bright and bouncy where it needs to be, up front. Bassy Marsanne – minerally, lemon and beeswax, with the treble of Verdelho – melons, spice and florals.

Getting into it... white peach and citrus, lime and grapefruit, with oily phenolics backing up the rear giving the wine a nice long textural ride to your destination.

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

Tech

Handling:	All parcels hand-picked, immediately pressed.
Fermentation:	Wild fermented in French oak and stainless tank
Pressing:	Basket-pressed to barrel
Maturation:	Brief maturation before bottling
Bottled:	May 2024
Alcohol:	13.7%
Ingredients:	Marsanne and Verdelho grapes, Sulphur Dioxide
Wine Status:	Vegan
Production:	189 dozen
Vineyard:	Verdelho – Wellwood Vineyard, Treeton, in the mid-eastern region Marsanne – Blue Poles and Rocky Road vineyards on the eastern edge of Wallcliffe subregion
Soil:	Verdelho – sandy topsoil, lateritic gravel, clay subsoil Marsanne – Ironstone gravel over clay

