

AMATOVINO

2021 Cabernet Sangiovese 'The Pig'

Old-vine Wilyabrup Cabernet Sauvignon partnered with Sangiovese from Yallingup – separately harvested, fermented and matured in aged casks.

A 85/15 blend (Cabernet Sauvignon/Sangiovese) highlights the contrasts of each variety, yet melds seamlessly. Cabernet offering the black fruits, cassis and pencil oak; Sangiovese supplying red fruits, and juicy richness. All parcels wild-fermented in open bins, basket-pressed into aged French oak. Unfined, unfiltered.

Medium brick red colour. On the nose aromatics of cassis/anise and that core Cabernet-esque blackcurrant. Tobacco leaf and mocha adding to the mix, while Sangiovese offers the sour cherry, redcurrants and rhubarb.

Medium bodied yet with some density to go with the finesse. Spicy red/blue fruits, coconut and star anise meld with the dark fruits. A potpourri of exotics.

The palate shows blackcurrant, dark plum and eastern spices. The creamy mouthfeel is generous and inviting, with driving acidity and gentle tannin assisting. Briary red/black-fruits to lead to a long finish.

Tech

Harvest:	Cabernet: March 31st, April 11th 2021. Sangiovese: April 6th, 2021
Fermentation:	Wild ferment in open bins.
Maturation:	Maturation – 18 months in French oak
Bottled:	Unfiltered, unfined, October, 2021
Alcohol:	13.8%
Wine Status:	Vegan / Organic (uncertified)
Production:	146 dozen
Vineyard:	Cabernet – Wilyabrup. Sangiovese - Yallingup
Rainfall:	1100mm
Region:	Margaret River

