

AMATOVINO

2018 Cabernet Teroldego 'The Pig'

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

A 67/37 blend (Cabernet Sauvignon/Teroldego) highlights the contrasts of each variety, yet melds seamlessly. Cabernet offering the black fruits, cassis and pencil oak; Teroldego supplying dark fruits, intensity, the juiciness and earthy richness.

All parcels wild-fermented in open bins, basket-pressed into aged French oak. Unfined, unfiltered.

Deep black/red colour. On the nose aromatics of cassis/anise and that core Cabernet-esque blackcurrant. Tobacco leaf and mocha adding to the mix, while Teroldego offers the mountain herb and concentration. 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 minty 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 26th, 2020. Teroldego: March 27th, 2020
Fermentation/ Maturation:	Wild ferment in open bins. Maturation – 18 months in French oak.
Bottled:	Unfiltered, unfined, October, 2020
Alcohol:	13.7%
Wine Status:	Vegan / Organic (uncertified)
Production:	146 dozen
Vineyard:	Cabernet – Wilyabrup. Teroldego - Yallingup
Rainfall:	1100mm
Region:	Margaret River

