

AMATOVINO

2020 Barrel-aged Sauvignon Blanc

We missed a couple of years, but its back amongst the 'mantra' classics. A new vineyard source for this one – a cooler site, to help retain the acidity yet achieving richness through extended ripening.

Pressed immediately after the pick and straight into French oak for a wild and long fermentation. Kept on lees 7 months until bottling in October, unfiltered, unfiltered.

Opens with pineapple richness and some fragrant mountain herbs. Apricot and white peach aromas filter through, some jasmine flower, some nettles.

Picking out the bassier notes of SB and running hard with them. The texture is creamy and rich, resplendent with sweet pineapple, hints of passionfruit and kiwifruit. Gooseberry, fire & spice, sweet lemon curd. The richness is offset by some taut acidity and a long finish that leaves you wanting more.

Organically produced. Vegan Friendly

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Harvest:	March 3rd, 2020
Fermentation/ Maturation:	Wild ferment in French oak Maturation – 7 months
Bottled:	Unfiltered, unfiltered, October 2020
Alcohol:	13.9%
Wine Status:	Vegan / Organic (uncertified)
Production:	73 dozen
Vineyard:	Single vineyard site in the eastern Wallciffe sub-region
Soil:	Free-draining lateritic soil, gravel over karri loam
Planted:	1995
Elevation:	60m
Region:	Margaret River

