

# AMATOVINO

## 2021 Cabernet Sauvignon 'Mantra'

Sourced from two old Cabernet blocks in the heart of Wilyabrup subregion, these fine old cabernet parcels were hand-picked and de-stemmed before fermentation in open bins over 3 weeks. The wines were then basket-pressed to aged French oak and matured for 18 months. Bottled unfiltered, unfiltered. Undoubtedly Margaret River Cabernet, yet a light, delicate touch resulting in a medium-bodied approachable red.

A potpourri of scents greet the nose – perfume, cherry, rosewater, eastern spices, dark chocolate and mocha, toasty blackcurrant – aromas of freshly baked bread, warm cherry pie, spicy plum pudding and a background of forest floor fruits. Seamless oak melds with red/blue fruits – boysenberry, blueberry, satsuma plum.

The palate begins delicately with soft spicy red- fruits and blackcurrant, but builds in momentum revealing an array of ripe berries, sweet cherry, juicy plum. Gentle acidity builds to the back palate showing just enough crunch and firmness. The tannins are fine-grained and satiny, leaving you wanting more.

Drink with rich/rare red meats, hearty stews, tomato-based pasta and pizza.

## Tech

Harvest:	Pick 1: March 31st 2021 Pick 2: April 11th 2021
Fermentation:	Wild ferment in open bins.
Maturation:	Aged for 18 months in aged French oak.
Bottled:	Unfiltered, unfiltered, October 2022
Alcohol:	13.6%
Wine Status:	Vegan / Organic (uncertified)
Production:	195 dozen
Vineyard:	Fraser Gallop Estate - Wilyabrup subregion
Soil:	Free-draining lateritic soil, sandy gravel
Region:	Margaret River

