

AMATOVINO

2018 'mantra' Chardonnay

Sourced from two mature blocks in Wilyabrup (both Mendoza clone), handpicked, and 100% whole-bunch pressed direct to French oak (30% new). Natural ferment was completed and a partial malo-lactic fermentation was allowed to occur naturally in several barrels. Regular lees-stirring was undertaken over eight months prior to bottling in November 2018. Unfined/unfiltered.

Generosity and richness are the hallmarks of the Mendoza clone, yet offering hints of minerality, vibrancy and high notes. Nutty fig, zesty lemon, cashew and melon lead the fresh fruit highlights on the nose, while some lifted florals, spice, and vanillan oak add to the aromatics. Hints of ginger and nutmeg, butterscotch, almonds, combine with the broader cake-mix aromas. Textural, creamy mouthfeel - rich yet restrained - flavours of almond meal, biscuit and white chocolate, cashew nut, lemongrass, ginger, dried herb, and a line of sweet lemon drive the palate to a long and complex finish.

Ideally lightly chilled – with antipasti, chargrilled veges or tomato-based pasta, pizza and risotto.

Technical Information

Harvest:	February 22nd & 27th, 2018
Fermentation/ Maturation:	Wild ferment in French oak Maturation - 8 months
Bottled:	Unfiltered, unfined, November 2018
Alcohol:	13.4%
TA:	7.2 g/l
pH:	3.44
Production:	212 dozen
Vineyard:	55% Wilyabrup - Bears Head Vineyard 45% Wilyabrup – Celestial Bay Vineyard
Soil:	Wilyabrup - Free-draining lateritic soil, gravel over Karri loam
Rainfall:	1100mm
Region:	Margaret River

