

AMATOVINO

2019 'mantra' Chardonnay

Single vineyard from Wilyabrup (Mendoza clone), handpicked, and 100% whole-bunch pressed direct to French oak (20% 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 six months prior to bottling in September 2019. Unfined/unfiltered.

The cooler 2019 vintage allowed the delicacy and minerality found deep in the Mendoza clone to shine, albeit with the usual generosity and richness that are the hallmarks of this grape. Fresh lemon zest and lime leaf, cashew/pistachio, apricot, and a touch of orange rind lead the fresh fruit highlights on the nose, while some lifted florals, spice, and vanilla pod add to the aromatics. Delicate, yet textural mouthfeel – soft and restrained richness, gentle acidity. Flavours of kaffir lime, nashi pear, cashew nut, lemongrass, and a line of sweet lemon drive the mid-weight palate to a long and clean finish.

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

Technical Information

Harvest:	March 7th, 2019
Fermentation/ Maturation:	Wild ferment in French oak, maturation for 6 months on lees.
Bottled:	Unfiltered, unfined, September 2019
Alcohol:	13%
TA:	5.8 g/l
pH:	3.32
Wine Status:	Vegan / Organic (uncertified)
Production:	184 dozen
Vineyard:	Wilyabrup - Bears Head Vineyard, Organic (uncertified), Wilyabrup subregion
Soil:	Free-draining lateritic soil, gravelly
Rainfall:	1100mm
Region:	Margaret River

