

AMATOVINO

2020 Chardonnay

Another early ripening season and we picked the Chardonnay blocks a little earlier than the past, mostly to retain that crisp fresh acidity.

Two blocks of GinGin clone were utilised – one at the southern end of the Wilyabrup sub-region, and the other from further north in the Yallingup area.

Fruit from Wilyabrup was wholebunch pressed, a portion in basket, while the Yallingup portion was destemmed before pressing. All juices sent separately to French Oak (15% new) for natural fermentation. 25% of the barrels were allowed to go through malo. Bottled October, unfiltered, unfiltered.

Lemon drop and subtle nutmeg/cinnamon show up first on the nose, some rose petal, mint leaf and lemon honey. A touch of new oak shines through, adding a touch of vanilla pod to the limey wildflower notes.

The palate is light, delicate, not showy. Broad white peach and apricot for the bass notes, and steely lime and lemon acidity makes up the tight structure and fills the back palate.

Organically produced. Vegan Friendly

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Harvest:	3 picks, early Feb, 2020
Fermentation/ Maturation:	Wild ferment in French oak Maturation – 7 months
Bottled:	Unfiltered, unfiltered, October 2020
Alcohol:	13.6%
pH:	3.22
Wine Status:	Vegan / Organic (uncertified)
Production:	141 dozen
Vineyard:	Two vineyard sites in the Wilyabrup & Yallingup sub-regions
Region:	Margaret River

