

AMATOVINO

2021 Chardonnay

A string of early ripening seasons have seen the Chardonnay blocks picked a little earlier than the past, mostly to retain that crisp fresh acidity.

Two blocks of GinGin clone were utilised – one in the Wilyabrup sub-region, and the other from the southern Rosa Glen area.

Both parcels were whole bunch pressed to tank before the juices were racked separately to French Oak (15% new) for natural fermentation. 20% of the barrels were allowed to go through malo before maturation on light lees for seven months. Bottled October, un-fined, unfiltered.

Nutty cashew and green fig hit the nose, before settling into sweet lemon drop, brine, and subtle spice. Some rose petal, mint leaf and lemon honey fill the spaces in-between. A touch of new oak shines through, adding a splash of vanilla pod to the limey wildflower notes.

The palate is light, delicate, not showy, reflecting the cool year. Broad white peach and apricot for the bass notes, green apple acidity, steely lime and lemony acidity makes up the tight structure, while creamy oak fills the back palate.

Organically produced. Vegan Friendly

Tech

Harvest:	2 picks, early Feb, 2021 Parcel 1 (Rosa Glen) - Feb 21, 2021 Parcel 2 (Wilyabrup) - Feb 22, 2021
Handling:	Whole bunch tank pressing to stainless tank and French oak.
Fermentation:	Parcel 1 - French oak barriques over 13 days Parcel 2 – French oak barriques over 10 days
Maturation:	Both batches aged on light lees in oak for 7 months.
Bottled:	Unfiltered, unfinned, October 2021
Alcohol:	13.2%
Wine Status:	Vegan / Organic (uncertified)
Production:	165 dozen
Vineyard:	Two vineyard sites in the Wilyabrup & Karridale sub-regions
Region:	Margaret River

