

# AMATOVINO

## 2022 Chardonnay *Mantra'*

After a string of early ripening seasons we were happy to hang the fruit out there a little longer this year. This sees a return to a more generous style for our Chardonnay.

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

Both parcels were whole bunch pressed straight to tank before the juices were racked separately to French Oak for natural fermentation. Several of the barrels were allowed to go through malo-lactic fermentation before maturation on light lees for seven months. Bottled October, unfiltered, unfiltered.

A nutty and toasty vibe greets the nose – fresh baked bread, roasted cashew, nutmeg and cinnamon and a little french pastry! On the spice front she's all lemongrass and lime leaf. Hints of ripe fig follow, before settling into sweet lemon drop, brine, and herbal tea. Some rose petal, mint leaf and lemon honey fill the spaces inbetween. A touch of fresh oak shines through, adding a splash of vanilla pod to the limey wildflower notes.

The palate is filled with stone fruits, melon, pawpaw, broad white peach and apricot for the bass notes. Sweet lime and lemony acidity add to the tight structure, while creamy oak fills the back palate. Certainly a wilder style and great drinking now.

Great for risotto, or BBQ'd veges. Organically produced.  
Vegan Friendly

## Tech

Harvest:	Feb 24th, 2022
Handling:	Handpicked, tank-pressed to French oak
Fermentation:	Wild ferment in French oak.
Maturation:	Maturation on lees in oak for 7 months.
Bottled:	Unfiltered, unfiltered, October 2022
Alcohol:	13.6%
Wine Status:	Vegan / Organic (uncertified)
Ingredients:	Chardonnay grapes, Sulphur Dioxide
Production:	187 dozen
Vineyard:	Two vineyard sites in the Wilyabrup & Yallingup sub-regions
Region:	Margaret River

