

AMATOVINO

2023 Chardonnay *Mantra'*

A single block of GinGin clone offers the generosity and power that the best Margaret River Chardonnay can deliver.

Destemmed and pressed to a settling tank before the juices were racked 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 in-between. 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:	March 1st, 2023
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 2023
Alcohol:	13.3%
Wine Status:	Vegan / Organic (uncertified)
Ingredients:	Chardonnay grapes, Sulphur Dioxide
Production:	160 dozen
Vineyard:	Single vineyard in the Wilyabrup sub-region
Region:	Margaret River

