

# AMATOVINO

## 2024 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 nine months. Bottled November, 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.

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

## Tech

Harvest:	February 16th, 2024
Handling:	Handpicked GinGin clone, pressed to French oak, machinepicked Clone 1, tank-pressed.
Fermentation:	Wild ferment in French oak.
Maturation:	All components matured on lees in oak for 9 months.
Bottled:	Unfiltered, unfiltered, November 2024
Alcohol:	13.6%
Wine Status:	Vegan / Organic (uncertified)
Ingredients:	Chardonnay grapes, Sulphur Dioxide
Production:	147 dozen
Vineyard:	GinGin – a single vineyard in the Treeton sub-region; Clone 1 from Wallcliffe sub-region
Region:	Margaret River

