

AMATOVINO

2020 Marsanne *'lost on mars'*

a grower/winemaker collaboration with our friends at Blue Poles Vineyard.

Hand harvest of 750kg of super-ripe Marsanne grapes from Blue Poles Vineyard. A very gentle basket press of 70% of the whole bunches was sent to two barriques for fermentation, while the remaining 30% was foot-stomped in two amphorae and set aside for 12 days fermentation on skins. This was then basket-pressed to top out the two barriques.

On the nose, this partial skin-ferment wine is complex, to understate it. Initially cashew and fig, lanolin and honeysuckle, spearmint leaves, PK chewing gum! Savoury herbal notes pierce the sweet fruits, lifted apricot, and a heady mix of ginger spice and jasmine flower. Coastal heath, wild geranium, lemon myrtle – all combine with umami elements of nori and edamame. Deep scents of sesame, spearmint and citrus (lemon tart?) fight for dominance across an almost pure saline thread. Almond meal, cake-bread, muesli notes filter in and out.

The palate is rich, smooth, creamy and viscous, yet finishes with a subtly piquish acidity. Flavours of lemon, cinnamon, almond, marzipan, short-bread, cashew, orange blossom. Melon and fig feature and a hint of salted caramel.

A wine equally hard to categorise and describe and yet flowing with adjectives. Fly me to Mars.

Organically produced. Vegan friendly.

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Harvest:	February 26th, 2020
Fermentation/ Maturation:	Wild ferment in French oak & amphora Maturation - 5 months
Bottled:	Unclarified, unfiltered, unfined July 2020
Alcohol:	13.5%
pH:	3.49
Wine Status:	Vegan / Organic (uncertified)
Production:	48 dozen
Vineyard:	Blue Poles Vineyard
Rainfall:	1100mm
Region:	Margaret River

