

# AMATOVINO

## 2021 Marsanne 'lost on mars'

### Skin Contact Marsanne

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

Hand harvest of one tonne of handpicked Marsanne grapes from Blue Poles Vineyard and a small parcel from the Rocky Road team at McHenry Hohnen, vinified separately.

The whole-bunch Blue Poles portion was footstomped in amphorae before undergoing natural fermentation over 7 days. Transferred to the basket press for final pressing by foot, before bringing the ram down for a gentle squeeze into aged barriques.

The Rocky Road version was destemmed, tank-pressed, and wild-fermented slowly over 4 weeks in stainless steel before transfer to barrique. Golden, cloudy appearance.

On the nose, this partial skin-ferment wine is complex. Initially cashew and fig, lanolin, talc and honeysuckle, custard apple, lemongrass and toasted marshmallow. 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.

Lemon zest and green apple brightness focus the palate front and centre, opening up to creamy vanilla, textured and dense, with a chewy phenolic edge. Flavours of lemon, cinnamon, almond, marzipan, short-bread, cashew, orange blossom. The tight acidity keeps everything in line, yet it slips on smoothly like a favourite pair of Birks.

Shooting for the moon, but let's fly on to Mars.

## Tech

Harvest:	Blue Poles – Feb 26th, 2021 Rocky Road – Feb 24th, 2021
Handling:	Blue Poles – handpicked, destemmed to amphorae on skins, pigeage Rocky Road – machine picked, pressed immediately to aged barriques
Fermentation:	Blue Poles – wild ferment on skins for 7 days in amphorae, pressed to aged barriques Rocky Road – Wild, barrel ferment for 27 days
Pressing:	Blue Poles – footstomped before basket-pressing Rocky Road – tank pressed
Maturation:	Both components aged on lees for 4 months in barriques.
Filtration/Fining:	None
Bottled:	August 2021
Alcohol:	13.7%
Ingredients:	Marsanne grapes, Sulphur Dioxide
Wine Status:	Vegan / Organic (uncertified)
Production:	99 dozen
Vineyard:	Blue Poles Vineyard, Osmington, in the eastern Wallcliffe subregion, and Rocky Road in the south-east corner of Wallcliffe (Cert. Biodynamic)
Soil:	Blue Poles – sandy topsoil, lateritic gravel, clay subsoil Rocky Road – Ironstone gravel over clay
Elevation:	Both approx. 75m
Planted:	Blue Poles – 2001, Rocky Road 1991

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