

AMATOVINO

2022 Primitivo 'Illuminati'

A brand spanking new one in the lineup, Primitivo forms the base of our Tramonto and Rosso wines, yet this time we kept a little back for a two-barrel straight version. The Primitivo hails from Wilyabrup and we picked it super early for natural freshness and zip.

Another of the 'pretty' wines – the early pick allows green Asian spice aromas – star anise, cardamom, clove and some Aussie native pepper. There's jalapeño chilli aromas – snappy, sappy mint leaf and sage, before hitting raspberry redfruits (soda?) and musk stick spice.

The palate is bright and light with redfruits dominating – spices weaving in and out along with mint leaf, licorice and lime leaf and a touch of pepper, saltbush and tomato stalk. Tannins are firm in youth, but will resolve in the year after bottling. Don't expect the big alcoholic version you may remember from your Italian travels – this one is picked early for raciness, brightness and joy. Vivid!

Tech

Harvest:	March 5th, 2022
Handling:	Handpicked, destemmed to open bin for fermentation.
Fermentation/ Pressing:	Wild ferment for 19 days before basket-pressing to oak for completion.
Maturation:	Aged in mature French oak barriques for 7 months.
Bottled:	Unfiltered, unfinned, October 2022
Alcohol:	14.2%
Wine Status:	Vegan / Organic (uncertified)
Production:	49 dozen
Vineyard:	Single vineyard site in the Wilyabrup sub-region
Region:	Margaret River

