

AMATOVINO

2023 Primitivo 'Illuminati'

You loved the first release in 2022 so we followed up! Primitivo often forms part 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. It's floral, and there's jalapeño chilli and Turkish delight aromas too! On the fruit spectrum think purple/blue – blueberry, cherry, raisin, plum, licorice – a Xmas cake wine! Typically snappy and sappy with mint leaf, dried herb and salty gash with a little musk stick over the top.

The palate is bright and vibrant, yet drives with dark cherry, blueberry, blackberry, rhubarb. Sarsaparilla/cola is on show, some vanilla and lavender, while spices weave in and out. Mint, licorice and lime leaf with a touch of pepper, saltbush and tomato stalk. The abundant tannins are soft and silky. 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!

Drink with rare-roasted meats or chargrilled veges.

Vegan Friendly.

Tech

Harvest:	March 24th, 2023
Handling:	Handpicked, destemmed to open bin for fermentation.
Fermentation/ Pressing:	Wild ferment for 22 days before basket-pressing to oak for completion.
Maturation:	Aged in mature French oak barriques for 19 months.
Bottled:	Unfiltered, unfinned, November 2024
Alcohol:	14.1%
Wine Status:	Vegan / Organic (uncertified)
Production:	53 dozen
Vineyard:	Single vineyard site in the Wilyabrup sub-region
Region:	Margaret River

