

# AMATOVINO

## 2020 Savagnin 'Space Girls'

You get a real maritime feel when you smell good Savagnin – all coastal heath and salty seaside air.

The hand-picked fruit was held on skins for four hours before pressing to aged French barriques to begin wild fermentation. The wine remained on lees for 6 months prior to bottling in September, unfiltered, unfiltered.

Salty, briny, misty, floral, magical. This smells of a spring-time coast, wildflower aromas, sagebush, smokebush, and then you get the lemony citrus filtering through.

Limey lanolin in the mouth – yes, its creamy but the tight mineral acidity speaks of fresh lime juice in a gin & tonic. At once savoury and sweet: kiwifruit, finger lime, lemon curd.

Organically produced. Vegan Friendly

## Tech

Harvest:	March, 2020
Fermentation/ Maturation:	Wild ferment in French oak Maturation – 6 months
Bottled:	Unfiltered, unfiltered, October 2020
Alcohol:	13.4%
Wine Status:	Vegan / Organic (uncertified)
Production:	71 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Soil:	Free-draining lateritic soil, sandy gravel over loam
Planted:	2001
Elevation:	50m
Region:	Margaret River

