

AMATOVINO

2023 Savagnin *'Space Girls'*

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

The first fruit in for V22, this hand-picked Yallingup fruit was basket-pressed to tank for settling before racking to aged French barriques to begin a long natural fermentation. The wine remained on light 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 that lovely lemon citrus and perfumed talc filtering through. Also tangy green apple, green chilli, mint and curry leaf. Some lovely musky sweetness, lemon curd, palm sugar, mangosteen and green tea. There's just a touch of toasty French oak peeking through.

The naturally high acidity of Savagnin shows through on the palate. Crisp and bright, yet there's some warm lemony oiliness in the mouth – yes, it's creamy but the tight minerally acidity speaks of fresh lime juice in a gin & tonic. At once savoury and sweet: kiwifruit, finger lime, lemon curd, vanilla, cardamom.

Pretty nice with Asian broth.
Organically produced. Vegan Friendly

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Harvest:	March 9th, 2022
Handling:	Handpicked, whole bunch basket press to French oak.
Fermentation:	Mature French barriques.
Maturation:	Aged on light lees in oak for 6 months.
Bottled:	Unfiltered, unfiltered, September 2022
Alcohol:	13.7%
Wine Status:	Vegan / Organic (uncertified)
Production:	74 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

