

AMATOVINO

2020 Skinnydip!

Skin Contact Sauvignon Blanc

From the cooler eastern edge of the Margaret River region comes our crowd favourite Skinnydip! Fermented naturally on skins in amphorae for 3 weeks before basket-pressing to aged oak for four months on light lees. Bottled straight from barrel, unfiltered, unfiltered.

Punching aromas of lemon myrtle/eucalypt dominate the nose, but look further to a cornucopia of delight in lemongrass, jasmine tea, Thai mint, jelly baby, crushed coriander/cumin and kaffir lime leaf, and an overarching smell/feel of salty seaspray. Mouth filling and puckering, the Skinny is juicy and tangy, with ripe apricot and fleshy mango. The long palate is sustained by the skinsy phenolic texture, the powdery tannins providing a long dry finish.

Organically produced. Vegan Friendly

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Harvest:	March 3rd, 2020
Fermentation/ Maturation:	Wild ferment on skins for 3 weeks in amphorae. Aged on lees for 4 months in oak.
Bottled:	Unfiltered, unfiltered, July 2020
Alcohol:	13%
Wine Status:	Vegan / Organic (uncertified)
Production:	53 dozen
Vineyard:	Rosa Glen, on the eastern edge of the Wallcliffe subregion
Elevation:	60m
Planted:	1996
Rainfall:	1100mm
Region:	Margaret River

