

# AMATOVINO

## 2021 Skinnydip!

Skin Contact Sauvignon Blanc

From the cooler eastern edge of the Margaret River region comes our crowd favourite Skinnydip! Two distinct blocks picked on the same day but fermented separately. One portion destemmed and pressed immediately to barrel to begin ferment, the other destemmed to amphorae and fermented naturally on skins for 2 weeks before basket-pressing to aged barriques. Both wines were matured for four months on light lees with regular stirring. Blending took place in July prior to bottling unfiltered and unfiltered.

Bright golden straw appearance, and showing it's cloudy side. Punchy aromas of spearmint, lemon myrtle and star anise lead the way, followed by 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. There's also a little smoky chorizo, and ham & pineapple pizza, for those inclined.

A textural palate showing lemon sorbet and sweet golden pineapple bathed in lime juice, juniper and anise. Gin & tonic anyone? Savoury and puckery, salty and citrus – refreshing and moreish.

Organically produced. Vegan Friendly.

## Tech

Harvest:	March 3rd, 2021
Handling:	House Block – handpicked, destemmed, pressed immediately to aged barriques Top Block – handpicked, destemmed to amphorae on skins
Fermentation:	House Block – Wild, barrel ferment for 21 days Top Block – wild ferment on skins for 13 days in amphorae, pressed to aged barriques
Pressing:	House Block – tank pressed Top Block – footstomped before basket-pressing
Maturation:	Both components aged on lees for 4 months in barriques.
Filtration/Fining:	None
Bottled:	August 2021
Alcohol:	12.8%
Ingredients:	Sauvignon Blanc grapes, Sulphur Dioxide
Wine Status:	Vegan / Organic (uncertified)
Production:	125 dozen
Vineyard:	Rockfield Estate, Rosa Glen (eastern edge of the Wallcliffe subregion)
Soil:	Sandy surface, clay subsoil, with areas of deep gravel
Elevation:	75m
Planted:	1996

