

# AMATOVINO

## 2022 Skinnydip!

Skin Contact Sauvignon Blanc

From the cooler eastern edge of the Margaret River region comes our crowd favourite Skinnydip! Two distinct blocks of Sauvignon Blanc were destemmed to open bins and fermented naturally on skins for 2 weeks, before basket-pressing was to aged barriques to finish fermentation. The wine was then matured for six months on light lees with regular stirring. Barrel blending took place in September 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 14th, 2022
Handling:	Machine picked, left on skins for fermentation before basket pressing to French oak
Fermentation/ Pressing:	Wild ferment on skins in open bins over 15 days, pressed to aged barriques for completion
Maturation:	Aged on lees for 6 months in barriques.
Filtration/Fining:	None
Bottled:	September 2022
Alcohol:	13.3%
Ingredients:	Sauvignon Blanc grapes, Sulphur Dioxide
Wine Status:	Vegan / Organic (uncertified)
Production:	123 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

