

AMATOVINO

2018 Teroldego 'The Bear'

(pron: te-ROLL-de-go)

Deep, brooding colour. Dark black/redfruits dominate the nose: blackberry, dark plum, raspberry, cherry chocolate. A heady perfume of fragrant rose blossom, mud cake and brambly earth adding to the mix. Hints of cedar/pine and a dusty pencil oak character – a fruit-derived varietal character rather than any influence from the aged oak in which the wine matured. Hits the high notes with floral tones, and the bass notes with intense fruit concentration.

The palate is structured and firm, textural, fleshy. However whilst acid/tannins are in clear evidence the palate is densely packed and sweet-fruited, showing blackberry, dense plums, cranberry, eastern spice, tar, black cherry and cola. A bold wine, upright and structured, yet approachable in its youth.

Organically produced. Vegan Friendly

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Harvest:	April 13th, 2018
Fermentation/ Maturation:	Open ferment - 20% whole- bunch, daily hand-plunging 15 days on skins. Basket- pressed to aged French oak for 16 months
Bottled:	Unfiltered, unfined, September, 2019
Alcohol:	14.2%
Wine Status:	Vegan / Organic (uncertified)
Production:	115 dozen
Vineyard:	Yallingup, single vineyard
Rainfall:	1100mm
Region:	Margaret River

