

# AMATOVINO

## 2020 Trousseau *'The stars baby, the stars'*

Almost a record quantity for this variety?! And I think we picked it at exactly the right time for once too! 465kg of Trousseau, handpicked and destemmed into amphorae for a snappy 12 day natural ferment. Basket-pressed to aged oak for 7 months.

Oh so pretty. Rosewater and musk, delicate red/blue-fruits, maraschino cherry, savoury sage leaf, vanilla custard(!). All the beautiful aromas – cinnamon and toffee, rosemary/thyme, bay leaf.

Somehow we got the acidity right for once on this one! Just enough to hold those delicate fruits together, yet adding some power and length to the wine too. All the usuals on the palate – strawberry, raspberry coulis, sweet & savoury, leaving some tasty red-fruits on the long finish.

Organically produced. Vegan Friendly

## Tech

Harvest:	March 4th, 2020
Fermentation/ Maturation:	Wild ferment in amphorae Maturation – French oak, 7 months
Bottled:	Unfiltered, unfined, October 2020
Alcohol:	12.5%
Wine Status:	Vegan / Organic (uncertified)
Production:	34 dozen
Vineyard:	Single vineyard site in the Karridale sub-region
Soil:	Free-draining lateritic soil, sandy gravel over karri loam
Elevation:	50m
Planted:	2001
Region:	Margaret River

