

AMATOVINO

2021 Trousseau *'The stars baby, the stars'*

The vineyard is finally coming around to its best and we're getting good yield - albeit still ultra small quantity! And I think we picked it at exactly the right time for once too! 470kg of Trousseau, handpicked and destemmed into an open bin for a longish 16 day natural ferment. Basket-pressed to aged oak for 7 months.

Oh so pretty. Rosewater and musk, delicate red/blue-fruits, racy redcurrants, maraschino cherry, balsamic, savoury sage leaf. All the beautiful aromas – cinnamon and toffee, rosemary/ thyme, bay leaf.

Some good crispy acidity 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

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Harvest:	February 19th, 2021
Handling:	Handpicked, destemmed to fermenter bin.
Fermentation:	Open ferment over 16 days.
Maturation:	Footstomp and Basket press to barrel. Aged in mature French oak Hogshead for 6 months
Bottled:	Unfiltered, unfined, October 2021
Alcohol:	13.4%
Wine Status:	Vegan / Organic (uncertified)
Production:	32 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

