

AMATOVINO

2022 Trousseau *'The stars baby, the stars'*

The year was kind to us! Handpicked Yallingup Trousseau, destemmed into an open bin for a 14 day natural ferment. Basket-pressed to aged oak for 7 months.

Oh so pretty. Opens with a little charry/BBQ and rooibos aromas and then voila - 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.

The creaminess is there. The acidity is bang on. 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, brine and tomato leaf, leaving some tasty red-fruits on the long finish.

Drink on its own or with simple antipasti.
Organically produced. Vegan Friendly.

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Harvest:	March 9th, 2022
Handling:	Handpicked, destemmed to open bin.
Fermentation/ Pressing:	Open ferment over 14 days. Footstomp and basket press to barrel.
Maturation:	Aged in a single mature French oak barrique and two kegs for 6 months
Bottled:	Unfiltered, unfined, September 2022
Alcohol:	13.4%
Wine Status:	Vegan / Organic (uncertified)
Production:	30 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

