

AMATOVINO

2024 Trousseau *'The stars baby, the stars'*

Handpicked from our Karridale grower vineyard, destemmed into two clay amphorae for a 14 day natural ferment. Basket-pressed to a small stainless steel vat for 9 months.

Oh so pretty, yet with a little bit of bass this year. Aromatically a potpourri. Opens with honeysuckle, rosewater and musk, adding raspberry, cherry, plum, white pepper and smoky sage-leaf. Also lavender and stonefruit aromas on show.

On the palate the silkiness is there and 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 here – strawberry, plum, raspberry coulis, some musk, confect and licorice, wrapped in brine and tomato leaf, leading to a long finish.

Drink on its own or with simple antipasti.

Organically produced. Vegan Friendly.

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Harvest:	February 13th, 2024
Handling:	Handpicked, destemmed to Clay amphorae.
Fermentation/ Pressing:	Open ferment over 14 days. Footstomp and basket press to steel vat.
Maturation:	Aged in vat for 9 months
Bottled:	Unfiltered, unfined, November 2024
Alcohol:	13.7%
Wine Status:	Vegan / Organic (uncertified)
Production:	19 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

