

# AMATOVINO

## 2020 Verdelho 'lava sunset'

The 2020 Verdelho makes up a component of our Bianco wine, but we fell in love with the straight varietal version following fermentation. So we set aside a portion for maturation in a single barrel – the crazy things winemakers do. Wild-fermented in tank, pressed to oak for 4 months.

A potpourri of Asian fruited scents greet – lychee, mangosteen, with a driving core of ripe apricot, honeydew melon, nectarine and peach. The mouthfeel is zippy, yet velvety – fresh taut acidity is tempered by the lovely core of tropical fruit sweetness, stone fruits and citrus melding beautifully for a long finish. Lively, fleshy, seductive.

Drink over a lava sunset.

Organically produced. Vegan Friendly

## Tech

Harvest:	February 15th, 2020
Fermentation/ Maturation:	Destemmed, pressed, wild ferment in stainless steel. Aged on light lees for 4 months in oak
Bottled:	Unfiltered, unfined, July 2020
Alcohol:	13%
Wine Status:	Vegan / Organic (uncertified)
Production:	23 dozen
Vineyard:	Treeton, on the eastern edge of the Margaret River region
Elevation:	50m
Planted:	1995
Rainfall:	1100mm
Region:	Margaret River

