

AMATOVINO

2022 Verdelho 'lava sunset'

Enter the tropical zone...

After a successful single barrel release of 100% Verdelho in 2020 we decided to crank up the numbers to make this wine a regular player in the lineup. Pressed to stainless tank and a portion in French oak, then aged in barriques for 7 months maturation on light/fluffy lees. Such a delight to make.

Fresh white peach, lime leaf and rock melon head up the aromatics department, followed by wafting scents of jasmine flower, rosemary/thyme, and a potpourri of Asian fruits including lychee and mangosteen. The mouthfeel is creamy, velvety—some nice 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 25th, 2022
Handling:	Whole bunch pressed to stainless tank & French oak.
Fermentation:	Wild – stainless tank over 17 days, French oak barriques over 13 days.
Maturation:	Transferred all to oak and aged on light lees in barriques for 7 months.
Bottled:	Unfiltered, unfined, October 2022
Alcohol:	13.4%
Wine Status:	Vegan / Organic (uncertified)
Production:	147 dozen
Vineyard:	Treeton, on the eastern edge of the Margaret River region
Elevation:	50m
Planted:	1995
Rainfall:	1100mm
Region:	Margaret River

