

AMATOVINO

2018 Cabernet Nebbiolo

'the pig'

Two Wilyabrup Cabernet Sauvignon parcels, with some Nebbiolo from Yallingup – all three separately harvested, fermented and matured in aged casks.

A 60/40 blend (Cabernet Sauvignon/Nebbiolo) highlights the strengths of each variety. Cabernet offering the black fruits, structure and pencil oak; Nebbiolo supplying florals and aromatics, the juiciness and spicy red-fruits.

All parcels wild-fermented in open bins, basket-pressed into aged French oak. Unfined, unfiltered.

Cloudy red colour. On the nose aromatic florals and minerality from the Nebbiolo lead to a core of Cabernet-esque blackcurrant, graphite oak, dark chocolate. Tobacco leaf and mocha adding to the mix. Medium bodied yet with some density to go with the finesse. Spicy red/blue fruits, coconut and star anise meld with the dark fruits. A potpourri of exotics.

The palate shows satsuma plum and eastern spices. The creamy mouthfeel is generous and inviting, soft acid and gentle tannin assisting. Briary red/black-fruits to lead to a long finish.

Technical Information

Harvest:	Cabernet: April 3rd, 2018. Nebbiolo: March 26th, 2018
Fermentation/ Maturation:	Wild ferment in open bins Maturation – 16 months in French oak
Bottled:	Unfiltered, unfined, September 2019
Alcohol:	13.7%
TA:	6.5g/l
pH:	3.56
Production:	116 dozen
Vineyard:	Cabernet – Wilyabrup Nebbiolo - Yallingup
Soil:	Free-draining lateritic soil, sandy gravel over karri loam
Region:	Margaret River

