

AMATOVINO

2017 Skinnydip!

Sauvignon Blanc, but not as you know it...

Wild-fermented on skins in amphorae for 4 weeks before pressing off to aged French barriques, on fine lees. Regular lees- stirring for four months before hand-bottling straight from barrel into 640ml craft beer bottles under crown seal.

Unfined, unfiltered, bare minimum of sulphur.

Opens with tropical pineapple/passionfruit – hallmarks of pure Sauvignon Blanc. Add pungent citrus, mandarine pith and cashew nut, to name but a few of the nuances slopping around in the glass. A robust nose of mixed spice and tropics. Very savoury on the palate, creamy lemon curd, almond- meal, grapefruit skins, macadamia. Moreish.

This wine is designed to be cloudy and you may shake bottle for best results!



Enjoyed with or without food.

Spicy dishes, antipasto, soups/broths, Asian fare, and can handle stronger meats.

Background

White wines are typically crushed/destemmed and pressed, ie removed immediately from skins. With the Skinnydip we allowed the wine to ferment in contact with the skins for two weeks in amphorae (clay pots), before pressing off for a short maturation in a two oak barrels.

Technical Information

Harvest:	March 29th 2017
Fermentation/ Maturation:	Wild ferment on skins in amphorae. Aged on lees for 4 weeks in oak
Bottled:	Unfiltered, unfined, cloudy August 2017
Alcohol:	13.5%
Production:	51 dozen
Location:	Western edge of Wallcliffe subregion
Soil:	Free-draining lateritic soil, gravel over karri loam
Elevation:	60m
Planted:	1985
Rainfall:	1100mm
Region:	Margaret River

Awards and Accolades

New Release, not yet submitted

