

AMATOVINO

2019 Skinnydip!

Skin Contact Chardonnay

Chardonnay, but not as you know it...

Wild-fermented on skins in amphorae for 3 weeks before pressing off to aged French barriques, on fine lees. Regular lees- stirring for six months.

Unfined, unfiltered, bare minimum of sulphur.

Imagine vanilla slice, old school, not too sweet with cinnamon and mandarin skin. Add pungent apricot, cashew nut and pastry dough to name but a few of the nuances slopping around in the glass. A robust nose of mixed spice backed up with a very savoury palate, creamy vanilla bean, almond- meal, lime and nectarine. Moreish.

Enjoyed with or without food. Spicy dishes, antipasto, soups/broths, Asian fare, and can handle stronger meats.

Technical Information

Harvest:	March 7th, 2019
Fermentation/ Maturation:	Wild ferment on skins for 3 weeks in amphorae. Aged on lees for 6 months in oak
Bottled:	Unfiltered, unfined, cloudy, September 2019
Alcohol:	13%
Production:	55 dozen
Location:	Southern edge of Wilyabrup subregion
Elevation:	60m
Planted:	1996
Rainfall:	1100mm
Region:	Margaret River

