

AMATOVINO

2018 Trousseau

Wild-fermented on skins in amphorae for one week before pressing off to an aged French barrique, on fine lees. Regular lees-stirring for three months before racking clean to stainless steel before bottling unfiltered, unfiltered, with a bare minimum of sulphur.

Light brick red colour with purple hues.

Vibrant sour red cherry, blood orange and purple plum aromas, campari-like, some rose-petal florals, herbal sage and thyme, and a potpourri of scented spice and earth.

The palate is medium-weight yet with concentrated, juicy flavours of sweet plum and savoury tomato. Exotic spice and delicate pepper, perfume, wet stone/earth and dried herb.

Enjoyed with or without food.

Creamy sauces, meats, pasta/pizza, charr BBQ's.

Technical Information

Harvest:	March 9th, 2018
Fermentation/ Maturation:	Wild ferment in amphorae Maturation – 8 months in old oak
Bottled:	Unfiltered, unfiltered, November 2018
Alcohol:	14.2%
TA:	4.5g/l
pH:	3.85
Production:	12 dozen
Vineyard:	Karridale subregion
Soil:	Free-draining lateritic soil, sandy gravel over karri loam
Region:	Margaret River

