

AMATOVINO

2019 Trousseau

'The stars baby, the stars'

Wild-fermented on skins in amphorae for two weeks before basket-pressing to an aged French barrique on fine lees. Regular lees-stirring for six months before racking clean to stainless steel. 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, charry BBQ's.

Technical Information

Harvest:	March 13th, 2019
Fermentation/ Maturation:	Wild ferment in amphorae, 15% whole bunch, matured in aged oak 5 months
Bottled:	Unfiltered, unfiltered, September 2019
Alcohol:	14.2%
TA:	4.8g/l
pH:	3.79
Production:	27 dozen
Vineyard:	Karridale subregion
Soil:	Free-draining lateritic soil, sandy gravel over karri loam
Region:	Margaret River

Awards and Reviews

Gary Walsh, The Wine Front - October 2019

93 Points

I found the whole bunch component in the 2018 obfuscated varietal character, but no such problem with 2019. 25 dozen made.

Light red colour. Strawberry, lightly poached rhubarb, spice, clay and green herb. Fine and aromatic. Light bodied, feathery and brisk, has crunch and energy, a little dustiness in texture, pulls tight and long on the finish.

Delicious. Unforced and unafraid to be playful.

