

AMATOVINO

2025 Bianco

Verdelho / Marsanne / Chardonnay

Marsanne from the eastern Wallcliffe sub-region blended with Verdelho from Treeton, and a touch of Clone 95 Chardonnay, brings a creamy-yet-zesty sunshine wine of immense smashability.

All varieties were separately picked, de-stemmed and pressed before beginning natural fermentation in aged oak. The wines were left on low sulphur to allow some oxidation to occur and develop the texture. Final blending took place before bottling in July.

A bright straw appearance, the wine leads you through an array of tropical notes: banana, honeydew melon, lychee, mandarin skin, cashew nut, jasmine flower, and a touch of Shortbread Cream. Juicy and moreish, a touch of lemon leaf, slate, lanolin and earthy spice (lemongrass, cut green chilli).

Creamy is the hallmark of the palate, yet bright and bouncy where it needs to be, up front. Bassy Marsanne – mineraly, lemon and beeswax, with the treble of Verdelho – melons, spice and florals.

Getting into it... white peach and citrus, lime and grapefruit, with oily phenolics backing up the rear giving the wine a nice long textural ride to your destination.

Enjoy with or without food. Perfect with Thai beef salad.
Vegan Friendly

Tech

Handling:	All parcels hand-picked, immediately pressed.
Fermentation:	Wild fermented in French oak and stainless tank
Pressing:	Basket-pressed to barrel
Maturation:	Brief maturation before bottling
Bottled:	July 2025
Alcohol:	13.7%
Ingredients:	Verdelho, Marsanne and Chardonnay grapes, Sulphur Dioxide
Wine Status:	Vegan
Production:	227 dozen
Vineyard:	Verdelho – Wellwood Vineyard, Treeton, in the mid-eastern region Marsanne – Blue Poles vineyards on the eastern edge of Wallcliffe subregion Chardonnay - Newbrook Farm
Soil:	Verdelho & Chardonnay – sandy topsoil, lateritic gravel, clay subsoil Marsanne – Ironstone gravel over clay

