

AMATOVINO

2023 Skinnydip!

Skin Contact Marsanne

From the cooler eastern edge of the Margaret River region comes our crowd favourite Skinnydip! A single block of Marsanne was partially destemmed and basket-pressed to oak, while the remainder was fermented on skins in amphorae.

Both parcels fermented naturally for 2 weeks. The skinsy portion basket-pressed to aged barriques. The wine was matured for six months on light lees with regular stirring. Barrel blending took place in September prior to bottling unfiltered and unfiltered.

Bright golden straw appearance, and showing it's cloudy side. Punchy aromas of lemon myrtle and star anise lead the way, followed by a cornucopia of delight in lemongrass, jasmine tea, Thai mint, jelly baby, crushed coriander/cumin and kaffir lime leaf, and an overarching smell/ feel of salty seaspray. There's also a little smoky chorizo, and ham & pineapple pizza, for those inclined.

A textural palate showing lemon sorbet and sweet golden pineapple bathed in lime juice, juniper and anise. Gin & tonic anyone? Savoury and puckery, salty and citrus – refreshing and moreish.

Vegan Friendly.

Tech

Harvest:	March 9th, 2023
Handling:	Handpicked, fermentation
Fermentation/ Pressing:	Partial wild ferment on skins in amphorae, plus the clean juice in barrel over 15 days, pressed to aged barriques for completion
Maturation:	Aged on lees for 6 months in barriques.
Filtration/Fining:	None
Bottled:	October 2023
Alcohol:	13.3%
Ingredients:	Marsanne grapes, Sulphur Dioxide
Wine Status:	Vegan / Organic (uncertified)
Production:	96 dozen
Vineyard:	Blue Poles Vineyard (eastern edge of the Wallcliffe subregion)

