

# THE MATADOR

2006 Barossa Albarino

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## Grab

A charismatic and seductive white – charge your glasses!

## Spiel

A complex, dramatic and flavourful wine, this traditional Spanish varietal – Albarino – is a charismatic dry white with a sexy mouthfeel. Notes of apricots, cheese and chestnuts come charging in on a palate of flinty grapefruit attack. Grab it by the horns!

## Colour

Medium straw yellow

## Bouquet

Notes of apricots, cheese and chestnuts, and a hint of smoky oak

## Palate

Citrus, grapefruit, white peach and apricot flavours, with minerality and a textured palate

## Grub Match

Salt n pepper squid (what else?!); Black mussels with cannellini beans; Basque stew

## Cellaring

Drink up!

## Vintage

06 season was well setup by good winter rains and a warm spring. Although vintage started slowly in mid-February, optimum ripening conditions from early March led to a short, sharp and shiny harvest, and saw us fermenting in several 'garages'. It was back to basics and we loved it! Hands on and dirty!

## Vineyard

Damien's vineyard is at Marananga in the east of the Barossa - 320m above sea level on red clays.

## Vinification

The aim throughout the fruit processing stage is to preserve the fresh flavours by gentle handling and by keeping the fruit and juice as cool as possible. The hand picked fruit is crushed as soon as it arrives at the winery and the free run juice drained off immediately. This is then barrel fermented in 3 and 4 year old French oak hogsheads by wild yeast strains at temperatures that start at 12°C and peak at 22 °C to add complexity. Fermented to dryness, this wine is matured sur lie for 8 months to build up texture and mouthfeel. It was filtered and bottled in November 2006.

