

THE MATADOR

2013 Barossa Garnacha

Grab

A charismatic and flavourful red – charge your glasses!

Spiel

A flavourful wine, this Garnacha (aka Grenache) is a charismatic red with a dramatic mouthfeel. Notes of strawberries and cherries come charging in on a palate of spicy raspberry attack. Grab it by the horns!

Colour

Garnet red with purple hues.

Bouquet

An intense nose of strawberries, cherries, with hints of sumac and fennel seed.

Palate

An explosive attack of spicy berry fruit flavours, presented on a moorishly, textured palate.

Grub Match

Paella; Black mussels with cannellini beans: Basque stew.

Cellaring

Drink up, but also a 5-8 year proposition.

Vintage

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

Vineyard

Michael's vineyard is just south of Rosedale in the south west of the Barossa – 300m above sea level on red brown clays with shale

Vinification

The fruit is crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 8 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 3 and 4 year old French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 8 months. Assemblage takes place at the end of this maturation period. This wine was bottled unfiltered in December 2013.

