

THE MATADOR

2014 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 and raspberries

Palate

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

Grab Match

Paella; Black mussels with cannellini beans; Basque stew

Cellaring

Drink up, but also a 5-8 year proposition

Vintage

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010. He shoots! He scores!

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 2014.

