

MASSENA

— barossa valley —

DOMESTIC PRICE LIST

2017 fruit salad block LUC\$16.13

Aromatic varietals from a mixed planting

Old Barossa vineyards tended to be mixed plantings of different varieties, with the aim of making fortified or brandy. Our Eden Valley block on the Eastern Side of Springton was planted to make brandy back in 1855. To make the best spirit, varieties that were picked early and retained acidity and freshness were preferred. This makes a perfect opportunity to make a zippy, aromatic light dry white that is truly vibrant and eclectic wine.

2017 rosé LUC\$16.13

Primitivo Mataro

Rosé delivers its best results from early ripening and aromatic grape varieties. Primitivo's name reflects that it is an early ripener and its inherent primary fruit characteristics make it perfect for Rosé wine making. By adding a splash of Mataro, which is laden with an abundance of lifted high end aromatics, this Rosé style is dry, textural and savoury.

2017 primitivo LUC\$17.20

Primitivo is what the Italians call the variety Zinfandel, which is revered in the Napa Valley in California. After trying the UC Davis clone of Zinfandel for a few years, we were sure that this variety would make generous and interesting wine, but somehow it just missed the mark. We sought Primitivo cuttings from the Puglia region of Italy and planted them on the gentle south slope of our 'Dadds' vineyard, which has yielded the perfect example of this intriguing varietal.

2016 the surly muse LUC\$15.05 (SOLD OUT)

Viognier Marsanne

Viognier has found its current recognition in being a 'muse' to Shiraz wines, adding its unique aromatic lift and richness when added in tiny quantities. When some Viognier became available from grapes to be co-fermented with Shiraz, we jumped at the opportunity to explore a new wine style to Massena.

2015 the twilight path LUC\$17.20

Primitivo Mataro Graciano

Every Wednesday evening as the sun was setting, my family used to walk a well worn path across an empty paddock behind our house to our friends house for dinner. One night over a glass of wine, the property owner suggested we plant this bare land to vineyard so they didn't have to keep maintaining the empty land. At the turn of the century we planted this land to varieties new to the Barossa such as Primitivo, Tannat, Saperavi and Petite Sirah as well as some old favourites, Mataro and Cinsaut.

2016 the moonlight run LUC\$19.35

Mataro Grenache Shiraz Cinsaut

'the moonlight run' was the repetitive nightly drive from the Barossa to the Clare Valley that Dan and I would endure whilst working Harvest in 1999. During the drive home, we would often crave a soft slurpy wine to wash down a hard night's work. Out of this ideal we decided to make a Grenache based wine to be enjoyed whenever the mood takes hold.

2015 the eleventh hour LUC\$25.80

Shiraz

The sixty year old Shiraz vines from Greenock that produced the original wine were ready to be uprooted due to the lack of yields and the reluctance of other companies to pay a premium for this excellent fruit. After repeated requests for access to these grapes, at 'the eleventh hour' our growers decided to stop the bulldozer and retain a small area of these vines.

2015 the howling dog LUC\$21.50

Saperavi

Early experimental batches of Petite Sirah (some as small as 120kg's) produced wines that were rich and deep, but had pronounced tannins that caused tasters to release a slight howl as it crossed the palate. We later planted other naturally tannic varietals Tannat and Saperavi and with lessons learnt, the only howl we hear now is one of enjoyment!