

The Moonlight Run

Vintage: 2016

Grape Variety: Mataro 34%, Grenache 33%, Shiraz 31%, Cinsaut 2%

Region: Barossa Valley

Sub Regions: South Moppa, Angaston Foothills, Greenock

Fermentation: Open top stainless steel fermenters

Yeast type: No cultured yeast added

Time on skins: 10 – 21 days

Winemaking: Mataro from the dry grown vines on rose quartz soils of Dadd's Block is co-fermented with whole cluster Cinsaut to soften the sharper tannins. We then add some old bush vine Grenache from the Barossa foothills where the sandy soils are shallow on calcrete and limestone. This complex Grenache fruit adds spiciness and intensity. Add to that some Tanunda Shiraz and we have a wine that is a mouthful of everything superb about a Southern Rhone styled blend. 30% whole cluster inclusion. Daily pump overs early in ferment, followed by punching down as the ferment finished, ensure gentle and controlled extraction . Aged in tank and barrel, each parcel is selected to add as much interest as possible.

Pressing: Basket Press

Maturation: Seasoned French Oak Hogsheads for 12 months

Bottling Date: June 2017

Tasting Notes: Blueberry lift of Greenock Shiraz is unmistakable amongst the aromatic Mataro fennel frond, game and savoury aromas. The ground pepper spice plays off with spicy Grenache aromatics and the roasted black pepper and green peppercorn mix that Mataro brings. A mix of muscavardo sugar sweet and savoury molasses character is balanced by roasted coffee tannin running through the core of the palate. With so much going on it needs no accompaniment and has the spine to reward people who like to put aside a bottle or two for a later date.

