



2016 MATARO

TURKEY FLAT VINEYARDS
BAROSSA VALLEY

100% MATARO

OUR
STYLE

A savoury, rustic wine that speaks about the warmth of the Barossa Valley's earth. Rich in spice and full of fruit with a backbone of dusty tannin. This variety is known by many names, including Mourvèdre (as previous vintages of this wine were called).

THE 2016
VINTAGE

The records continue to tumble with 2016 knocking off 2015 as having our earliest start to vintage with Marsanne being picked on the 28th of January.

A dry winter as well as a warm start to spring brought forward both budburst and flowering delivering a vintage a month ahead of schedule. A hot and dry summer caused varieties and vineyards to ripen collectively.

The vineyards inexplicably held together incredibly well 2016. this combined with 30mm of rain in January gave the winery some respite, and allowed the collective quality of 2016 to be very good.

TASTING
NOTES

A fresh and exciting representation of Mataro. The opening bouquet is full of blueberries and jubes. Gently savoury though classy. A playful and seamless wine that coats the palate in joy. Subtle oak integration over a brief eight months adds fine tannins to the finish.

ENJOY
WITH

Rustic, honest foods of the earth; a fine accompaniment to duck or quail.

OUR
WINEMAKING

Ripeness levels are critical to producing Mataro with this rich level of fruit & spice. Careful selection of French oak enhances the fruit characters and structure of this wine.

TECHNICAL
SPECIFICATIONS

Harvested:	March 2016
Maturity at Harvest:	13.2° Baumé
Oak Treatment:	50% new French oak puncheons
Bottled:	December 2016
Cellar:	Up to 5 years
MLF:	Spontaneous in barrels
Alcohol:	13.5%