

Massena 'The Eleventh Hour' Shiraz

Vintage: 2021

Grape Variety: Shiraz

Region: Barossa Valley

Sub Region: Greenock; Stonewell; Marananga

Fermentation: Open top stainless-steel fermenters

No cultured yeast added Yeast type:

Time on skins: 10 - 14 days

Winemaking: Shiraz for The Eleventh Hour is sourced from

vineyards located on the Barossa's Western Ridge,

including the Greenock, Stonewell and

Marananga sub regions of the Barossa. The red clay belt running North to Greenock creates an

ideal environment to grow shiraz, the compact soils provide fruit that is juicy, spicy and concentrated. Stonewell's hard redbrown soils add another layer of complexity to the wine, with a darker fruit profile and Marananga's more loam soil base adds a dense, traditional Barossa fruitcake profile. Destemming without crushing, we

ferment each parcel in separate batches in open fermenters before basket pressing. Aged in seasoned oak

hogsheads and barriques, the wine was moved to tank in individual components for several months before blending and

bottling without fining or filtration.

Pressing: **Basket Press**

Maturation: Seasoned French Oak barriques for 20

months

Bottling Date: February 2023

Reviews: 95Pts - Sam Kim, Wine Orbit

93Pts - Huon Hooke, Real Review



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