

## Massena Vertō Shiraz 2021

<b>Vintage:</b>	2021
<b>Grape Variety:</b>	Shiraz
<b>Region:</b>	Eden Valley & Barossa Valley
<b>Sub Regions:</b>	Springton; Greenock
<b>Fermentation:</b>	Open top stainless-steel fermenters and ceramic eggs
<b>Yeast type:</b>	No cultured yeast added
<b>Time on skins:</b>	10 – 21 days
<b>Winemaking:</b>	The vineyards are hand harvested in the cool of the morning and left to slowly commence fermentation under a layer of inert gas. Some stalks and whole berries are combined in the ferment, with daily plunging by hand over the course of several weeks. After draining the free run, the skins are gently transferred to a basket press and pressed slowly overnight. Select parcels are transferred to ceramic eggs to give the natural lees stirring to develop palate structure and breath. Other parcels are aged in a mix of 225L and 500L new and seasoned French Oak barrels for 14 months. The wine is then racked to tank and bottled without fining or filtration.
<b>Pressing:</b>	Basket Press
<b>Maturation:</b>	New and Seasoned French Oak barriques for 14 months, ceramic egg for 6 months
<b>Bottling Date:</b>	March 2023
<b>Reviews:</b>	Sam Kim Wine Orbit 97 Points Real Review Aaron Brasher 96 Points

*“Deep, dark, inky and incredibly opaque in the glass. Heady aromas of coffee grounds, stewed plums, mulberry, licorice, mocha and sweet spice, really evocative. Dense, dark, powerful and plush on the palate. Lashings of plum, blackberry, boysenberry, cedar and spice. Shapely tannins and snappy acidity bring plenty of cut and presence. Impressive power and balance” – Aaron Brasher, Real Review*

