

MASSENA

— barossa valley —

Massena Cellar Selection Shiraz

Vintage:	2021
Grape Variety:	Shiraz
Region:	Barossa Valley
Sub Region:	Rowland Flat
Fermentation:	Seasoned Oak Casks
Yeast type:	No cultured yeast added
Time on lees:	15 months
Winemaking:	<p>Massena has always searched the Barossa for interesting varietals and vineyards, which means we have a broad selection of interesting wines in the cellar. Each grower batch we receive is handled separately for the length of its maturation. Destemmed to open fermenters and then allowed to spontaneously ferment, daily pump overs and plunging over the course of its fermentation means the extraction is gentle and the skin tannins are integrated at the time of pressing. Matured in seasoned oak casks on lees for 15 months, we then go through the cellar and pick out the more fruit driven Shiraz parcels to create this Cellar Selection Shiraz made for short to medium term cellaring.</p>
Maturation:	Matured in seasoned oak casks on lees for 15 months
Bottling Date:	December 2022

