

MASSENA

— barossa valley —

Massena 'The Moonlight Run' Grenache, Mataro, Shiraz

Vintage:	2021
Grape Variety:	Grenache 34%, Mataro 33%, Shiraz 33%
Region:	Barossa Valley
Sub Region:	Seppeltsfield, Southern Moppa, Greenock, Tanunda
Fermentation:	Open top stainless steel fermenters
Yeast type:	No cultured yeast added
Time on skins:	10 – 21 days
Winemaking:	Old bush vine Grenache from the Western ridge, where the clay soils are dense and iron rich is fermented with 50% whole bunches include. This complex Grenache fruit adds dark cherry fruit, spiciness and intensity as the building block of this blend. Mataro from dry grown vines on the rose quartz soils of Moppa is fermented with 30% whole cluster inclusion as the tannin backbone of this wine. Add to that some Greenock and Tanunda Shiraz and we have a wine that has a mouthful of everything superb about a Southern Rhone styled blend. Daily pump overs early in ferment, followed by punching down as the ferment finished, ensure gentle and controlled extraction. Aged in seasoned French Oak Puncheons, each parcel is selected to add as much interest as possible.
Maturation:	Seasoned French Oak Puncheons for 15 months
Bottling Date:	November 2021
Tasting Notes:	Deep red and purple in colour with raspberry and dark cherry on the palate supported by firm tannins from whole bunch inclusion. Aromatics of dark red fruits with green peppercorn and Chinese five spice ensure a complex blend that is best with rich, slow cooked braises.
Reviews:	93Pts – Sam Kim, Wine Orbit



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