

MASSENA

— barossa valley —

Massena Cellar Selection Old Vine Semillon

Vintage:	2022
Grape Variety:	Semillon
Region:	Barossa Valley
Sub Region:	Rowland Flat
Fermentation:	Seasoned French Oak Barrels
Yeast type:	No cultured yeast added
Time on lees:	3 months
Winemaking:	From a 1970's planting of Semillon, harvested early to retain freshness. Pressed and settled overnight then transferred to seasoned barrels for the ferment to start naturally. A long slow ferment over several weeks naturally stirs the light lees, giving a textural component to accompany the rich, old vine Semillon fruit weight. After maturation on lees for several months, the wine is racked and bottled without fining or filtration.
Pressing:	Bag Press
Maturation:	Stored in seasoned oak barrels on lees for 5 months
Bottling Date:	November 2022
Reviews:	<i>"Spicy citrus aromas of preserved lemon and lime leaf lead into a tightly-coiled palate that is driven by a fine line of acidity. This savoury profile excites the tastebuds with a refreshing burst."</i> Gabrielle Poy, The Real Review

