

# MASSENA

— barossa valley —

## Massena 'The Surly Muse' Viognier

<b>Vintage:</b>	2022
<b>Grape Variety:</b>	Viognier
<b>Region:</b>	Barossa Valley
<b>Sub Region:</b>	Gomersal
<b>Fermentation:</b>	70% Seasoned French Oak Hogsheads; 30% Stainless Steel
<b>Yeast type:</b>	No cultured yeast added
<b>Time on skins:</b>	Whole bunch to press
<b>Winemaking:</b>	Each year we take a parcel of Viognier from a South facing vineyard in the Gomersal sub-region. The red iron ridge soils are harsh and the area is dry so we pick it early to preserve the natural acidity. Cold fermentation in stainless steel tanks and ageing 'surlie' (on lees) in French oak barriques, we then bottle the wine unfiltered and release almost immediately.
<b>Pressing:</b>	Air Bag Press
<b>Maturation:</b>	Mix of Stainless Steel and Seasoned French Oak Hogsheads for 7 months
<b>Bottling Date:</b>	October 2022
<b>Tasting Notes:</b>	Light and cloudy in colour with enticing aromas of tropical and stone fruit. Flavours of nectarine, passionfruit and lychee dominate with subtle hints of spice from partial oak maturation.

