



2018 Lienert Estate Barossa Valley Mataro

Vintage notes

Grape growers and winemakers across the Barossa Valley agree that the 2018 vintage has produced some of Barossa's most exceptional wines. Above average rainfall in the preceding winter of 2017 topped up soil moisture levels, and warm dry conditions through the growing season promoted good vine health from bud burst through to veraison. A burst of summer rain at the end of January refreshed the vines ahead of the ripening season which continued in Indian summer like conditions through February, March and April. 40mm of rain at the end of April after all the Estate fruit had been harvested was the perfect tonic, replenishing the dry soils.

Fruit selection

The 2018 Estate Mataro is the newest addition to the Lienert Estate range, sourced from vines planted at the highest point of our vineyard estate. Mataro is a late ripening variety, and an 'Indian summer' of warm days and cool nights throughout February, March and April of 2018 allowed the fruit to ripen at an exceptionally leisurely pace. And despite being the last fruit to be harvested from our estate in late April, the fruit was in perfect condition and picked at a moderate 13 beaumé. This enabled us to produce a beautifully lifted red fruited savoury Mataro - an elegant, juicy and ultimately delicious light bodied red wine with red fruits to the fore.

Winemaking

The aim with this wine was to produce a bright, pretty, savoury lighter bodied red similar in some ways to the wines of Beaujolais. Most definitely not your typical Barossa Mataro, nor does it resemble the Mourvèdre of Bandol in France. Here is a wine that showcases the diversity of expression possible with one of the stalwarts of Barossa winemaking over the past 170+ years.

The fruit was harvested and destemmed in the vineyard utilising our method of regenerative viticulture which leaves most of the organic matter in the vineyard to enrich the soil, whilst also ensuring the harvested fruit retains freshness and purity of flavour. The juice was fermented in 2t small batch fermenters at a very cold (for a red wine) 18-22C to trap in as much of the delicate florals in the wine. Manual punch downs 3-5 times a day with 2-3 pump overs throughout 10-12 days on skins extracted great colour, flavour and structure without losing sight of the aim to produce a distinctly different expression of Barossa Mataro.

The wine was pressed to seasoned French oak puncheons for 18 months maturation with malolactic fermentation occurring in barrel with the lees allowed to remain to build more refined structure and add softness to the palate.

Winemaker's tasting note

'A beautifully light bodied Mataro bursting with florals of lavender and potpourri. Flavours of fresh red cherries and strawberry give ethereal freshness and are yin-yanged to the brooding savoury elements of forest floor, charcuterie, wild mushroom and spice. A line of fresh acid gets the palate salivating, and the harmony of savoury and fresh fruit align the chakras in this simple yet complex smashable estate Mataro.' – James Lienert, October 2018

