

Three generations of passion
in every bottle.



2019 THE HOMESTEAD Mataro

Variety - Mataro (100%)
Origin - Barossa Valley

Vintage

The 2019 Vintage produced low crops with small berries that resulted in wines with immense richness, concentration and depth of flavour.

Vineyards

This wine is from the Olive Hill Vineyard which has deep clay soil over Limestone. This is the perfect soil for red grapes with the vines having to "work hard", thus producing small berries/low crops with great concentration of flavour and tannin structure, that make the wines long lived. The clay in the sub soil gives good moisture retention capabilities so the vines roots can "extract" the required amount of moisture as required.

Winemaking

The Mataro vines are over forty years old and produce fruit with dark and expressive fruit. It is hand-picked so we do not damage the precious old vines, which also ensures the grapes are in pristine condition when they reach the winery. The grapes are immediately crushed, and selected yeast added. A long cool ferment is maintained to ensure the resulting wine is not over extracted and hard. The wine was matured in a combination of 40% new and the balance in used French oak. The barrels were racked a few times to assist the natural clarification of the wine, allowing the wine to be bottled unfiltered. The wine was bottled after maturing in oak for thirty months. Allowing for maximum integration of the oak and complexity to build.

Tasting Notes

Mataro is a variety that thrives in the Barossa with medium to full bodied expressions of the grape. With rich sweet berry fruit, dried herbs and a touch of orange rind on the nose. Mataro's typical earthiness quickly appears on the palate along with swathes of sweet fruit, black olive tapenade, choc mint and spicy notes. Due to the extended time in oak a lush creamy texture has developed and is the perfect balance for grippy Mataro tannins. The finish is long and satisfying with black fruits and caramel oak.

Ageing

This wine drinks well now or will age for up to ten years with careful cellaring.

Food Pairing

Roast lamb, beef casserole, rich lamb madras.

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