

# MASSENA

barossa valley

# Massena

[www.massena.com.au](http://www.massena.com.au) Barossa valley, South Australia



Established in 2000 Massena is owned by Dan Standish and Jaysen Collins who until 2006 were employed full time at other Barossa wineries (Dan as winemaker at Torbreck and Jaysen as general manager at Turket Flat. All Massena wines are from 100% Barossa valley fruit from dry-farmed, low yielding vines up to 155 years age located in the north-western Barossa. Working mostly with traditional Barossa varieties, they have also established experimental vineyards of other varieties like Roussanne, Viognier, Barbera, Primitivo, Dolcetto, Tinta Amarela, Graciano, Saperavi and Tannat made with minimal intervention.

Wines are made using traditional techniques such as open fermentation and basket pressing and are aged in tank or seasoned French oak, NO American oak is used here for maturation. All varieties are hand harvested and fermented using indigenous yeasts and wines from each vineyard are raised and kept separate until final blending. These are wines of striking purity and natural intensity that reflect their origins and which offer outstanding value.



**2015 The Surly Muse** (50% Viognier, 50% Marsanne) *The grapes for 'the surly muse' are sourced from a single site in the Gomersal sub-region. We harvest the Viognier and Marsanne at two different ripeness stages (up to four weeks apart). The early picking of Viognier gives the wine great natural acidity and green tinges, whilst the riper Marsanne adds rich and full fruit flavours. Fermentation and ageing of the surly muse was completed 'surlie' (on lees) in stainless steel tanks before bottling unfiltered in July 2015.*

**2014 The Twilight Path** (70% Primitivo, 20% Mataro, 10% Graciano) *Primitivo is found to be genetically the same as Zinfandel, however it sets an even crop and ripens evenly. This means it can be picked when still showing some bright acidity and lifted aromatics. Around 10% by weight of whole bunch fruit is added to the ferment to add complexity and tannin structure. The Primitivo, Mataro and Graciano were all aged in seasoned barrels and then blended and settled before bottling unfiltered and unfined.*

**2014 The Moonlight Run** (58% Mataro, 22% Grenache, 20% Shiraz) *Early rains in February 2014 occurred at the perfect time, during veraison of the later ripening varieties of Grenache and Mataro ensuring they reached full flavour late in the season. The 2014 vintage finds itself based around fruit from our Dadds block Mataro, which has proved to be a reliable and consistent dry grown vineyard. All parcels of fruit for this Chateaufort style blend were vinified separately and aged in old French oak hogsheads for 12 months.*

**2014 The Eleventh Hour** (98% Shiraz, 2% Tannat) *Based on vines 60 years old in Greenock with other parcels in the north-west of the Barossa. Each parcel is vinified separately in open concrete fermenters before ageing in seasoned French barriques for 13 months. The parcels are then moved to tank before being blended and bottled unfined and unfiltered. Shows dark plum fruit with licorice, black pepper and spice with typical Barossa depth and generosity though more restrained with savoury French oak and fine supple tannins.*

**2014 The Howling Dog** (72% Saperavi 16% Petite Sirah 12% Tannat) *Early experimental batches of Petite Sirah produced wines that were rich and deep, but had pronounced tannins that caused tasters to release a slight howl as it crossed the palate. We later planted other naturally tannic varieties Tannat and Saperavi and with lessons learnt, the only howl we hear now is one of enjoyment! Destemmed into open fermenters, left to spontaneously ferment, then pumped over sporadically for 10 days before some parcels saw extended post fermentation maceration for up to 6 weeks. Extended skin contact integrates the tannins and produces a wine that is a lot softer and more approachable when young. Gentle basket pressing followed, with each vineyard parcel being kept separate in 2nd and 3rd use French oak hogsheads until just prior to blending and bottling in June 2015.*

**2012 Tannat** *Tannat originates from the foothills of the French Pyrenees just south of Bordeaux. Tannat is extremely rich in procyanidins which give red wines their health benefits with residents of this region in France having double the average of 90+ year olds despite a rich diet of foie gras, duck confit, cassoulet and numerous cheeses. Coming from their Nuriotpa vineyard, this is an outstanding example of varietal Tannat. It's such a polished wine. So measured and well structured – without any compromise of its fruit generosity. It tastes of coffee grounds and juicy boysenberry and has lots of refreshing, well integrated acidity and a sizeable munch of tannin. Brilliant wine with Tandoori.*

**2012 The Howling Dog** 100% Petite Sirah (Durif) *The name Petit Sirah acknowledges that the variety produces Shiraz like berries that are smaller, giving a much darker colour and rich deep tannins. Some parcels of Petite Sirah are left on skins for up to six weeks to integrate the tannins and produce a wine that is softer and more approachable when young. De-stemmed into open fermenters, left to spontaneously ferment, then pumped over twice daily for 7 days before extended post fermentation maceration for up to 6 weeks. Gentle basket pressing followed, with each vineyard parcel being kept separate in 2<sup>nd</sup> and 3<sup>rd</sup> use French oak hogsheads, with out sulphur, until just prior to blending and bottling in August 2013. Black as night and laden with an abundance of natural structure and personality this wine is already approachable now and will also beautifully.*

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## The following reviews from James Hallidays Australian Wine Companion July 2014

### 2012 the eleventh hour – 96 points

Full, but clear, crimson-purple; a strikingly complex bouquet and palate, with a full range of blackberry, blackcurrant and plum fruits plus nuances of licorice; the finish is supple and juicy, the overall balance excellent. Shiraz.

### 2012 the moonlight run – 96 points (best of the best – other reds)

A 57/31/7/5% blend of grenache, mataro, shiraz and cinsaut. This is a statuesque, gloriously rich and fruit-sweet blend; there are multiple layers of flavour in its medium to full-bodied palate, and tannins most red winemakers would love to have in their wines, at once firm, yet mouthwatering.

### 2012 the howling dog – 94 points

Made, says the back label, from petite sirah, which is, of course, durif. Deep, dark purple, it is as dense and dark as a moonless night, black fruits, tar, licorice and tannins all coalescing on the full-bodied palate, oak also elbowing into the scheme of things. As Mrs Beaton might say, first take your mastodon...

### 2012 tannat – 92 points

Deeply coloured, as is the nature of this variety; a riot of black fruits, dark chocolate, red licorice, black licorice, cinnamon, clove and pepper easily collectively counter-punching the tannins that are theoretically dominant in the wine. Has many things in common with the Saperavi.

### 2012 Saperavi – 91 points

Unsurprisingly, dense and utterly opaque colour; the palate is no less opaque, with a deep ocean of black fruit, but no opportunity for light or shade to penetrate and give conventional texture and/or structure. Obviously enough, left field, but not all saperavis go this far.

### 2013 the surly muse – 89 points

I must say I really like the name of this wine, putting viognier into its box. The full colour suggests some skin contact and/or barrel work and/or lees contact, although the palate doesn't shed any particular light on what happened to the grapes after they were picked. The surly muse, indeed, and pointed accordingly.

