

MASSENA

barossa valley

2014 the eleventh hour

Grape Variety: Shiraz

Background: The sixty year old Shiraz vines from Greenock that produced the original wine were ready to be uprooted due to the lack of yields and the reluctance of other companies to pay a premium for this excellent fruit. After repeated requests for access to these grapes, at 'the eleventh hour' our growers decided to stop the bulldozer and retain a small area of these vines.

Winemaking: Sourcing grapes from a single Greenock vineyard in the North West corner of the Barossa. Destemming without crushing, we ferment each parcel naturally and in separate batches in open fermenters followed by basket pressing. Aged in seasoned French oak barrels for 13 months, the wine was moved to tank in individual components for several months before blending and bottling without fining or filtration in June 2015.

The Wine: A return to the original Greenock vineyard for our eleventh hour in 2014 gives hallmark fresh blue fruits and a rich round palate, supported by aromas of green and black pepper, aniseed and hints of roasted spices. The opulent palate is full of blueberries, dark chocolate with typical Barossa plummy fruit sweetness. Fresh acidity ensures the wine looks bright and fresh if drinking now, without sacrificing the all important skeleton of structure required to reward drinkers for many years to come.

Cellaring: Up to ten years

