

The Moonlight Run

Vintage: 2017

Grape Variety: Mataro 73%, Grenache 14%, Shiraz 13%

Region: Barossa Valley

Sub Regions: Southern Moppa, Light Pass, Greenock, Angaston Foothills, Tanunda

Fermentation: Open top stainless steel fermenters

Yeast type: No cultured yeast added

Time on skins: 10 – 21 days

Winemaking: Mataro from dry grown vines on the rose quartz soils of our Dadd's Block is fermented with 30% whole cluster inclusion and blended with other parcels of Mataro from Light Pass and Greenock. We then add some old bush vine Grenache from the Barossa foothills where the sandy soils are shallow on calcrete and limestone. This complex Grenache fruit adds spiciness and intensity. Add to that some Greenock and Tanunda Shiraz and we have a wine that has a mouthful of everything superb about a Southern Rhone styled blend. Daily pump overs early in ferment, followed by punching down as the ferment finished, ensure gentle and controlled extraction. Aged in tank and barrel, each parcel is selected to add as much interest as possible.

Pressing: Basket Press

Maturation: Seasoned French Oak Hogsheads for 12 months

Bottling Date: May 2018

Tasting Notes: Mataro gives roasted cumin, cinnamon, peppercorn and savoury profile that appears in abundance due to the cooler 2017 vintage. This lifted spice plays off with juicy black cherry Grenache aromatics and raspberry sweetness from the Tanunda Shiraz, A true reflection of the 2017 vintage where the volume on weight is turned down slightly, but allows the complexities of these aromatic varieties to abound. A firm tannin line suggests potential for time in the cellar.

