



FIRST DROP

- WINES -

THE MATADOR

2022 BAROSSA VALLEY GRENACHE

A CHARISMATIC AND FLAVOURED RED

A flavourful wine, this Grenache is a charismatic red with a dramatic mouthfeel. Notes of strawberries and cherries come charging in on a palate of spicy raspberry attack.

Grab it by the horns!

COLOUR

Garnet red with purple hues

BOUQUET

An intense nose of strawberries and raspberries

PALATE

An explosive attack of spicy berry fruit flavours, with a hint of Turkish Delight, presented on a moorishly, textured palate.

CELLARING

Drink up, but also a 5-8 year proposition.

VINTAGE

Above average winter rainfall initiated healthy bud burst and minimal irrigation was required as a result. Spring & summer were also relatively cool & windy which lead to some prolific canopy growth in parts of vineyards but also uneven flowering, which saw lower yields in many cases.

VINEYARDS -90+ YR OLD VINES-

Ebenezer in the north of the Barossa - 300m above sea level on deep red clay

VINIFICATION

The fruit is crushed/destemmed and fermented at temperatures ranging from 20-22°C for 5 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to 3 and 4 year old French oak puncheons to undergo MLF. Post MLF, sulphur dioxide is added, and the wines mature sur lie for 6 months. Bottles unfinned & unfiltered.

