



DOG STRANGLER

2022 MATARO

The wonderful world of wine gives us around 60 or more synonyms for one of our favourite varieties – Mataro. Well-known ones such as Mourvèdre and Monastrell, lesser known ones such as Balzac and Exparte. We love our dogs at Teusner, so it's ironic then that we chose to name our Mataro ...*Estrangle Chien* in France ...*The Dog Strangler* in the Barossa.

Mataro is a late ripening variety, embracing the Barossa's warm summers but thriving in the cooler Autumn harvest period that we generally experience in 'The Valley'. This extended 'hang-time' elevates the unique spice characters and the dark fruit intensity that we so covet yet retaining the typical underlying Barossa plushness and sense of power.

VINTAGE

The Barossa Valley's 2022 vintage was generally mild, with the early growing season punctuated by light Spring rains, providing essential moisture for vine growth. As summer progressed, moderate temperatures and gentle breezes allowed for even ripening conditions. The absence of extreme heat ensured excellent acid retention and the development of well-balanced flavours. The mild autumn extended the ripening period, contributing to optimal grape maturity for Grenache and Mataro. In summary, the weather during the 2022 vintage provided favourable conditions, producing wines reflecting the essence of the Barossa Valley.

TASTING

Select parcels of old vine Mataro have been sourced from all over the Barossa ...from Ebenezer, Moppa, Stonewell and Williamstown ...vinified separately to produce a wine rich in complexity and a pleasure to drink.

Loaded with dark plum, mulberry fruits and five spice characters yet rich, savoury and spicy on the palate...all the elements that we love from this variety. This Dog is clearly '*Best in Show!*'

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Named after our favourite synonym for Mataro... Estrangle Chien in France ...The Dog Strangler in the Barossa.

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KYM TEUSNER • WINEMAKER

VARIETY	100% Mataro
SUB-REGIONS	Ebenezer, Moppa, Stonewell & Williamstown
HARVEST	April & May
MATURATION	Seasoned for 12 months in French oak
ANALYSIS	pH 3.55 TA 6.1 g/L 14.6% ALC/VOL
CELLAR	5+ years