

## 2007 Saignée

*The 2006 Saignée is once again unashamedly modeled after the fabulously rich, gloriously scented and bone dry Rosés of Provence.*

*Medium Salmon in colour with flickers of well polished copper, the nose plays it close to the vest with notes of spiced minerals, fraises de bois and cracked peppercorns.*

*The bone dry palate lends an insight into the personality and intensity of dry grown Barossa Valley Mataro; where structure, texture and purity all reign supreme.*

*Like all serious Rosés, this years Saignee is best served lightly chilled and is a great accompaniment to Mediterranean styled cuisine and anything from the sea.*

*'This wine is made in a dry savory style by adopting the traditional French method of Saignée. In essence we have bled off some juice from freshly crushed old vine Mataro, then barrel fermented and aged the wine for 6 months in well seasoned French oak Hogsheads.'*

*David Powell*

VARIETAL: 100% Mataro

REGIONS: Greenock (Materne Vineyard) & Marananga (Descendant Vineyard)

HARVEST: Early May 2006

pH: 3.68

ACIDITY: 4.34 g/L

ALCOHOL: 13.5% Alc/Vol

VINEYARDS & VINIFICATION:

Sourced from a few short rows of bush vine Mataro in Northern Greenock, as well as the 5 rows of trellised Mataro planted in our own Descendant vineyard, the 2007 Saignée has the pedigree to challenge a Japanese stayer in the Spring Carnival.

The juice was gently drained from the two small concrete fermenters and then barrel fermented in well seasoned 300lt Hogsheads for 6 months prior to blending and bottling.