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BAROSSA VALLEY

## 2010 Saignée

*The 2010 Saignée is unashamedly modeled after the fabulously rich, gloriously scented and bone dry Rosés of Provence. Like all serious Rosés, this years Saignée 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 de-stemmed 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: Mid to Late April 2010

pH: 3.49

ACIDITY: 5.21 g/L

ALCOHOL: 14.58% 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 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.