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BAROSSA VALLEY

## 2013 Saignée

*The 2013 Saignée is unashamedly modeled after the fabulously rich, gloriously scented and bone dry Rosés of Provence, by adopting the traditional French method of Saignée. In essence we bled off some juice from freshly de-stemmed old vine Mataro. 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.*

VARIETAL: 100% Mataro  
REGIONS: Greenock (Materne), Dorrien (Mattschoss) & Kalimna (Schulz)  
HARVEST: 2<sup>nd</sup> to 8<sup>th</sup> April 2013  
pH: 3.4  
ACIDITY: 5.88 g/L  
ALCOHOL: 14.63% Alc/Vol

### VINEYARDS & VINIFICATION:

The fruit was handpicked from three separate Mataro vineyards located on the western slopes of the Barossa Valley. After approximately 12 hours of skin contact, the juice was gently drained from fermenters and then barrel fermented in well seasoned 300lt Hogsheads for 6 months prior to blending and bottling.

### VINTAGE CONDITIONS: