

Greenock Creek

VINEYARD & CELLARS

Mataro 2017

Harvested from our Seppeltsfield property from 2000 plantings. Soil profile is a free draining sandy red/brown loam.

COLOUR

Rustic red with blueberry hues.

AROMA

Cranberries and anise intertwined with earth and roasted meats.

TASTE

Dark and brooding. The wild blue forest berry fruits flow though the palate adding freshness to the underlying tar and molasses rustic nature of the variety. The gravel, almost metallic structure to the tannins provides balance to the rounded fruit profile and creates a perfect food matching wine.

REGION

Barossa Valley, Seppeltsfield sub-region.

GRAPE VARIETIES

Mataro (Mourvedre)

VINEYARDS

Peter Seppelt Road Vineyard.

WINEMAKING

Hand harvested and de-stemmed without being crushed. Fermented in concrete open fermenters for 7-10 days with 4 pump overs to maintain a fermentation temperature of 20-22°C. Drained and pressed through our wooden basket press before being transferred into seasoned American oak for 27 months. Bottled un-fined and un-filtered.

VINTAGE CONDITION

The 2017 vintage was preceded by drenching winter rains that allowed healthy canopy development and good fruit set. The summer leading into harvest was unusually cool, with frequent rain events resulting in grapes with great natural acid balance and freshness. The resultant wines are elegant with fruit purity and definition.

ALCOHOL BY VOLUME

14.5%.

ENJOY WITH

Sweet marinated duck and rich meat pie

IDEAL DRINKING WINDOW

2-5 years from release but drinking well for 6+ years.

