



2014 INDEPENDENT SHIRAZ MATARO

"I may well once have said that Barossa Shiraz could be a bit boring, which is fairly independent thinking coming from a Barossa winemaker. But every time I'm reminded of my words (seemingly sacrilegious ones around these parts), I'll stand my ground and my retort remains unwavering...put Mataro in Shiraz and you'll make it taste even better!

My blend of Shiraz and Mataro (about 50/50) has won a loyal legion of fans who love its expressive, savoury Barossan goodness. Whilst the Shiraz is all about instant satisfaction....plenty of rich, plump ripe dark fruits...the Mataro is meaty and savoury and acts as the perfect foil to the sweeter aspects of Barossa Shiraz.

The resultant wines are classic Barossa...packed with flavour!

Since we started making it, it's picked up a bit of silverware at the local wine show and a gong for the "Best Value Red Wine in Australia" in Nick Stock's Good Wine Guide. Even the testing 2011 vintage wears a bit of gold bling courtesy of the good folk at the Adelaide Wine Show....and the 2012 vintage winged its way around the world on British Airways in business class for a while. All fair reward for a bit of independent thinking!"

KYM TEUSNER, WINEMAKER

THE NECESSARY TECHNICAL DETAILS

<u>Harvest dates</u>	<u>Vineyard location & age</u>	<u>T.A. g/l</u>	<u>RS g/l</u>
The Mataro is fermented for 4-5 days on skins, warm (up to 28DegC) on the tail end of ferment, while the Shiraz is fermented cooler	The Mataro vines are just shy of 100yo, and the Shiraz averages 15-20 years old	6.3	<2.5
<u>Fermentation</u>	<u>Oak</u>	<u>pH</u>	<u>alc</u>
4-5 days on skins for Grenache and Mataro, warm (up to 28DegC) on the tail end of ferment. The Shiraz is fermented cooler	12 months in seasoned oak puncheons and hogsheads	3.55	14.5%

RIGHTEOUS PLEASURE

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