

# MASSENA

barossa valley

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[www.massena.com.au](http://www.massena.com.au) Barossa valley, South Australia



Established in 2000 Massena is owned by Dan Standish and Jaysen Collins who until 2006 were employed full time at other Barossa wineries (Dan as winemaker at Torbreck and Jaysen as general manager at Turket Flat. They are now ably assisted in winemaking by Fraser McKinley who has worked several vintages with Helen Turley in California.

All Massena wines are from 100% Barossa valley fruit from dry-farmed, low yielding vines up to 155 years age located in the north-western Barossa. Working mostly with traditional Barossa varieties, they have also established experimental vineyards of other varieties like Roussanne, Viognier, Barbera, Primitivo and Tannat. These are wines of striking purity and natural intensity that reflect their origins. Winemaking is non-interventional and only French oak is used for elevage, NO American oak is used here for maturation. All varieties are hand harvested and wines from each vineyard are raised and kept separate until final blending.



## 2010 Viognier "Surly Muse" **SOLD OUT**

*Harvested early in the season to retain its natural acidity and allowed to complete natural malo-lactic in burgundian pieces (228lt barriques),*

**2010 Roussanne **SOLD OUT**** *Harvested early in the season to retain its natural acidity and allowed to complete natural malo-lactic in burgundian pieces (228lt barrels),*

**2011 Barbera** *100% Barbera from a clay based vineyard in Kalimna. De-stemmed, fermented and aged in stainless steel tanks prior to bottling.*

**2010 Primitivo **SOLD OUT**** *Ripe and sweet fruited, the Primitivo carries a bit more weight and richness when compared to the Barbera. The nose is complimented with a slight smokiness, with dark cherry, pastille and jubey fruit flavours.*

**2010 Saperavi** *A dense bright inky purple colour lives up to its varietal meaning. Red liquorice, Turkish delight and exotic spices jump out the glass. A plush and silky mouth feel gives immediate enjoyment, before the dark and intense tannins round out a full but surprisingly delicate fruit palate. As with any Massena wine, the wine can be enjoyed straight away to delight in its fruit purity, or throw one at the back of the cellar for a few years for a softer drinking experience.*

**2010 Tannat** *"This varietal tannat from Massena is uncommonly good. It's such a polished wine. So measured and well structured - without any compromise of its fruit generosity. It tastes of coffee grounds and juicy boysenberry, tar and polished cedarwood. It has lots of refreshing, well integrated acidity and a sizeable munch of tannin. Reckon it will age well too."* 93 Winefront July 2011

**2009 Moonlight Run (Grenache, Shiraz, Cinsault, Mourvedre)** based on a 155 year old bush-vine Grenache vineyard in Vine Vale

*"Blackberry pastille Bouquet, with Licorice, spice and touch of ginger; the palate is warm, unctuous and in complete balabnce with all its parts; a very attractive undercurrent of Provençal herbs comes through on the finish, providing savoury complexity."* 94 points James Halliday - Australian Wine Companion

**2009 Eleventh Hour Shiraz** - based on vines 65 years old in the north-west corner of the Barossa

*The dense and brooding 2009 reveals dark red cherry and blackberry fruits supported by licorice, black pepper and hints of roasted Indian spices. The opulent palate is full of dark cherries and plums and rich chocolate, with typical Barossa plummy fruit sweetness. Its supple tannins and engaging acidity ensure the wines ease in its youth without sacrificing the all important skeleton of structure required to reward drinkers.*

**2008 The Howling Dog Petite Sirah**

*"done in all large French oak, none of it new) Inky purple. Pungent aromas of cassis, boysenberry, cola, violet and candied licorice. Broad, deeply concentrated dark berry flavors show liqueur-like power and intensity, with notes of spicecake and licorice pastille adding nuance. Chewy tannins come up with aeration and linger on the long, clinging finish. Nothing shy about this mouthfilling wine, which needs a strongly seasoned piece of red meat alongside it."* 92 Steve Tanzer