

MASSENA – NEW VINEYARDS, NEW WINES, NEW VINTAGES



MASSENA

It's over a decade and a half since Jaysen Collins and Dan Standish were making their moonlight runs from the Barossa to the Clare during the 1999 vintage. And it was those trips that inspired the genesis of Massena and their first wine, the Moonlight Run, of course. In the intervening time, they have sourced dry-farmed, old-vine Shiraz, Grenache and Mataro from dedicated growers in the North Western Barossa areas of Greenock, Kalimna and Moppa; they've experimented with new varieties like Primitivo, Petite Sirah, Tannat and Saperavi; and they've acquired their own Dadd's Block vineyard.

Today the winemaking remains truly artisan; indigenous (wild) yeasts, open fermentation, basket pressing and minimal if any fining and filtration are the norm. But 2017 sees a re-casting of the range, a re-vamp of the packaging and an expansion of vineyard sources. A freshly tweaked label introduces the Massena New range, including a Field Blend white, a dry Rosé and a straight Primitivo. The core range gets a refined update to the classic Massena label, while yet to come are a suite of premium wines sourced from the Stonegarden Vineyard, just a stone's throw from Springton in the Eden Valley.

WINE NOTES

2017 Massena Fruit Salad Block Field Blend

Sourced from a traditional old-vine Barossa mixed planting of over ten varietals, including Muscat, Riesling and other whites, along with some red varieties such as Grenache and Mataro. Picked together, given a short skin contact, then co-fermented in stainless steel, the result is a complex aromatic white with lovely volume of flavour that finishes crisp and dry.

2017 Massena Dadd's Block Rosé

NB Due for August delivery

An enticing pale salmon in colour, this is 70% Primitivo and 30% Mataro, handpicked, whole bunch pressed and fermented on lees, giving a dry, savoury and textured Rosé, with hints of strawberry, watermelon and rosewater. Very more-ish!

2016 Massena Dadd's Block Primitivo

100% Primitivo (aka Zinfandel, aka Crljenak Kastelanski, aka Tribidrag!) picked early to capture its lively fresh and juicy flavours. Destemmed without crushing and wild fermented in seasoned wooden vats, with gently pump overs and then basket pressed. A dark, mulberry-fruited wine, the ripe tannins and round palate given vibrancy by Primitivo's tell-tale hint of passionfruity acidity on the finish.

2015 Massena The Moonlight Run Mataro Grenache Shiraz

34% Mataro, 33% Grenache, 31% Shiraz, 2% Cinsault. Mataro from the dry grown vines on the rose quartz soils of Dadd's Block is co-fermented with whole cluster Cinsault to soften the sharper tannins. Some old bush vine Grenache from the Barossa foothills is then added with Shiraz from the Greenock western ridge. Aged in tank and barrel, the blueberry Shiraz plays off against the gamey, savoury Mataro and the spicy, peppery Grenache. A thought-provoking and complex wine.

2015 Massena *The Twilight Path* Primitivo Mataro Graciano

70% Primitivo, 20% Mataro, 10% Graciano. Around 10% by weight of whole bunch fruit is added to the ferment to add complexity and tannin structure. Wild-fermented, with gentle pump-overs and basket pressed, then matured in seasoned oak barrels before bottling unfiltered and unfined. Rich blackberry fruit is interwoven with roasted Middle Eastern spices, leading to a dark fruited palate accented by black pepper notes and finishing fresh and clean with firm ripe tannins.

2014 Massena *The Howling Dog* Saperavi

100% Saperavi from Dadd's Block. Destemmed then wild-fermented and pumped over sporadically for 10 days followed by some extended maceration for up to 6 weeks to integrate the tannins. Gently basket pressed, followed by maturation in 2nd and 3rd use French oak hogsheads. Black as night and laden with aromas of beetroot, tilled earth and juniper, the palate is both structured yet intriguingly supple.

2015 Massena *The Eleventh Hour* Shiraz

Shiraz from two vineyards located in Greenock and Stonewell. Destemmed without crushing, each parcel is separately fermented in open fermenters before basket pressing. Aged in seasoned French oak barrels for 15 months, before blending and bottling without fining or filtration. Following the rich and fruity 2014 vintage, the 2015 is refined and svelte by comparison. Black and blue fruits are supported by aromas of fennel and black pepper, the palate packed with fine grained tannin, the finish long and energetic.

THE OFFER

WINE	VINTAGE	LUC	Pouring or
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New Releases			
Massena <i>Fruit Salad Block</i> Field Blend	2017	\$16.13	\$14.92
Massena <i>Dadd's Block</i> Rosé (August Delivery)	2017	\$16.13	\$14.92
Massena <i>Dadd's Block</i> Primitivo	2016	\$17.20	\$15.91
Currently Available			
Massena <i>The Twilight Path</i> Primitivo Mataro Graciano	2015	\$17.20	\$15.91
Massena <i>The Moonlight Run</i> Mataro Grenache Shiraz	2015	\$19.35	\$17.90
Massena <i>The Howling Dog</i> Saperavi	2014	\$21.50	\$19.89
Massena <i>The Eleventh Hour</i> Shiraz	2015	\$25.80	\$23.87
Limited Cellar Stocks			
Massena Tannat	2012	\$17.20	\$15.91
Massena Mataro	2013	\$18.27	\$16.90