



JC's Own

Barossa Valley S.A.

"The JC's Own' is Jaysen Collins' 'project wines' that stem from his very good work at the bloody good Massena winery in the Barossa Valley. I guess here, JC's Own allows him some additional flexibility in winemaking style. Satisfying his own interests, so to speak. The aesthetic of the labelling and broad, round-shouldered bottle already suggest something about eclectic style, edginess." Winefront September 2016



2016 Freestyle Marsanne *100% Marsanne*

Marsanne from the heavy red clay soils of the western ridge of the Barossa harvested at night at low temperature. Given a short period of skin contact before racking into aged barrels to undergo natural yeast ferment. Kept on lees for about 1 year and bottled without fining or filtration. Just 510 bottles of textured yet fresh and delicious wine produced.

2016 Little Monster *100% Grenache*

From a 150-year-old Grenache vineyard in the Angaston Foothills of Barossa Valley. All vineyard work is done by hand and so it is 100% whole bunch put in a tank with dry ice and sealed to spontaneously ferment for 6 weeks. Gentle foot treading releases the remaining juice and re-kicks the ferment once transferred to large old French oak. Minimal So2 and bottled without fining and filtration. 828 bottles made.

2015 Originale *100% Grenache*

This is a wine produced from grenache from a 150-year-old vineyard in the Angaston Foothills of Barossa Valley. Amazing. It is 100% whole bunch, naturally fermented and bottled without fining and filtration. 1404 bottles produced. *"Quite a wine. Dances around in its way. Smells of sweet earth, briar, coal, tobacco, black currants and ripe, dark plums. Palate is lighter than expected, licked with green herbs and peppery spice, squeaky and cool in texture. Slips around the palate well, dark fruits yet feels refreshing, shows spice, cola, herbs then firms up on fine, skinsy, sappy tannins. Lively and lots going on. Satisfying drink; hard not to love. Get in early."* Winefront September 2016

2015 Stonewell Shiraz *100% Shiraz*

From a single vineyard located in Stonewell in the Barossa western ridge. Destemmed directly into an open fermenter and plunged daily for 6 weeks. Once drained through the basket press the initial drainings and pressings were transferred to low-toast seasoned French oak for fermentation and ageing in barrel for 25 months on gross lees giving a creamy and textural mouthfeel. 558 bottles produced.

2015 Wermut *100% Marsanne + herbs and botanicals*

Wild fermented and aged on lees for body and texture and infused with organic herbs for about 2 weeks to extract aromas and flavours. After removing the botanicals neutral spirit is added and the wine is aged for a further 6 months before bottling with fining or filtration. Herbs used include: wormwood, juniper berries, rosehips, lemon peel, lemon myrtle leaf, chamomile flowers, hibiscus flowers, ginger root, vanilla pods, jasmine flowers, hawthorn berries and allspice berries. Just 1439 500ml bottles produced.