

# 2016 PAISLEY CLURICHAUN MATARO

# **VINTAGE**

2016 will be remembered as one of the great Barossa vintages. The growing season had an excellent start, with the vines happy and healthy due to the good winter rains filling the soil profile. Spring and summer were warm and dry, perfect for the red grapes to accumulate plenty of flavour, colour and tannins. The perfect conditions extended all the way through to picking, so we were able to pick the grapes at optimum ripeness.

#### **VINEYARDS**

The Clurichaun Mataro was picked from a vineyard at the Southern end of the Barossa on a perfect site for growing rich and full bodied Mataro. From its elevated position on Trial Hill Road you can catch a glimpse of the St Vincent Gulf, offering cooling afternoon and evening breezes. Combined with the sandy soils over limestone, the Mataro vines work hard but produce some amazing quality wine, the crop level is low but the flavour is full throttle. With small berries the wine is concentrated, textural and complex.

## WINEMAKING

With such amazing fruit, extreme care and attention to detail go into the production of this wine. The wine was small batch fermented with wild yeast and hand plunged a few times a day. We utilise varying degrees of whole bunch, pre and post maceration and extended time on lees in barrel, to optimise complexity and quality. The wine is matured in 25% fine grained French oak and the balance to older neutral barrels for twenty months before being bottled without fining or filtration.

## **TASTING NOTES**

From this amazing site in the Southern part of the Barossa this exceptional "Single Vineyard" wine displays all the characters of a classic Barossa Mataro. The nose is lifted with savoury fruit characters, earthy notes and Indian spices like cardomon and cloves. The palate has great complexity with blackberries, blueberries and hints of Kalamata olive. The toasty oak adds mouthfeel and texture, as do the fine grain tannins. The wine finishes long with roasted meats and berry fruit. Drink now or cellar for up to ten years.

