

# 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.



## 2009 Viognier "Surly Muse"

*Harvested early in the season to retain its natural acidity and allowed to complete natural malo-lactic in burgundian pieces (228lt barriques), "A rich and hedonistic offering of apricot, peach and spice; thickly textured, but with grapefruit-like acidity, providing a fresh twist to the tail; best enjoyed in its youth."* 90 points James Halliday - Australian Wine Companion

## 2009 Barbera - **SOLD OUT**

*100% Barbera from a clay based vineyard in Kalimna. De-stemmed, fermented and aged in stainless steel tanks prior to bottling. "An unoaked Barbera from the Barossa, inspired by Grenache-like vibrant freshness, nothing gets in the way of these red fruits. Tannins are fine, bouncy and taut, holds mulberry and plum through the finish - bright acid too."* **Nick Stock - WBM 100 - June 2010**

## 2008 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 balance 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

## 2008 Eleventh Hour Shiraz - based on vines 65 years old in the north-west corner of the Barossa

*"Impenetrable colour; an opulent array of essence black fruits, dark chocolate, mulled spices and mocha; the palate is unctuous, showing deep levels of concentrated sweet fruit, followed by chewy tannins to conclude; a rich wine perfect for a cold night."* 94 points James Halliday - Australian Wine Companion

## 2006 The Howling Dog Petite Sirah

*"Powerful dark berry and cherry-cola aromas are complicated by smoked meat, black cardamom and espresso; highly perfumed and distinctly wild. Supple dark berry flavors are impressively deep but lively, with nervy minerality adding verve. Coats the palate with sappy blackberry and mulberry flavors, leaving Indian spices and smoky minerals behind. Serve this with funky or blue cheeses."* 92pts Steve Tanzer

## 2007 The Looting Duke Shiraz - 11% Petite Sirah and 89% Shiraz from Roger Mattschoss' vineyard on Seppeltsfield Rd planted 1944

*"More purple tinges to the colour than Eleventh Hour, and there is more structure; the mix of blackberry, plum and bitter chocolate is supported by fine ripe tannins and balanced oak; the alcohol is less overt too."* 94 points James Halliday - Australian Wine Companion

2006 Moonlight Run (Grenache, Shiraz, Cinsault, Mourvedre) based on a 155 year old bush-vine Grenache vineyard in Vine Vale

*“Exotically perfumed aromas of raspberry, cherry compote, cola and smoky minerals. Deep in flavor but focused and energetic, offering vivid red fruits and zesty mineral-ity. Finishes with vivacious red fruit notes, fine-grained tannins and refreshing cut..”* 91pts Steve Tanzer

2006 The Howling Dog Petite Sirah

*“Powerful dark berry and cherry-cola aromas are complicated by smoked meat, black cardamom and espresso; highly perfumed and distinctly wild. Supple dark berry flavors are impressively deep but lively, with nervy minerality adding verve. Coats the palate with sappy blackberry and mulberry flavors, leaving Indian spices and smoky minerals behind. Serve this with funky or blue cheeses.”* 92pts Steve Tanzer