



INDEPENDENT

2021 SHIRAZ MATARO

I may well once have said that Barossa Shiraz could be a bit boring, which is fairly independent thinking coming from a Barossa winemaker. But every time I'm reminded of my words (seemingly sacrilegious ones around these parts), I'll stand my ground and my retort remains unwavering ...as good as Barossa Shiraz is, adding Mataro will make it taste even better!

My blend of Shiraz and Mataro (about 50/50) has won a loyal legion of fans who love its expressive, savoury Barossan goodness. Since we started making it, it's picked up a bit of silverware at the local wine show and a gong for the "Best Value Red Wine in Australia" in Nick Stock's Good Wine Guide. Even the testing 2011 vintage wears a bit of gold bling courtesy of the good folk at the Adelaide Wine Showand the 2012 vintage winged its way around the world on British Airways in business class for a while.

VINTAGE

2021 was a cracker.....stakes. This triumphant return to 'normality' emerged in the wake of two scorching, parched, and low-yield vintages. The 2021 growing season commenced with moderate winter rains, complemented by refreshing spring showers. As late spring and early summer temperatures soared, vine growth surged, before easing for a dry and temperate transition into autumn. These exceptional vintage circumstances, fostering steady ripening and the development of luscious, full-bodied flavors, coincided with Kym's remarkable 20th year at the helm of Teusner Wines.

TASTING

Whilst the Shiraz is all about instant satisfaction ...plenty of rich, plump ripe dark fruits ...the Mataro is meaty and savoury and acts as the perfect foil to the sweeter aspects of Barossa Shiraz.

The resultant wines are classic Barossa ...packed with flavour, all fair reward for a bit of independent thinking!"

“

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KYM TEUSNER • WINEMAKER

VARIETY	50% Mataro 50% Shiraz
SUB-REGIONS	Ebenezer, Tanunda, Williamstown & Gomersal
HARVEST	22 February - 21 April
MATURATION	Seasoned for 12 months in French oak
ANALYSIS	pH 3.54 TA 6.0 g/L 14.6% ALC/VOL
CELLAR	5-10 years