



2023 ESTATE MATARO

We have been growing Mataro for 25 years and here we have our sixth bottling as a standalone variety.

We love working with it in the vineyard as is extremely well suited to our conditions and a constant performer each year. It's thick skins and late ripening characteristics makes it very well suited to our Mediterranean climate.

Tasting notes

A beautifully fragrant example of mataro with lifted aromatics of white pepper, summer pudding, fresh blackberries and dried flowers. The palate shows freshness and vibrancy with a soft and supple fruit profile of boysenberry, blueberry and ripe cherry. We love the soft tannin and juicy fruit characters this variety shows.

Serving suggestion

Mataro would pair beautifully with game meat - try with a rare venison, wild boar or pigeon. Vegetarians would enjoy alongside eggplant moussaka.

Winemaker says

The Mataro is always a favourite amongst the winemaking team due to its silky texture and volume of flavour. While it is generally blended into our *Dancing Fig* Grenache, Shiraz, Mataro blend, we reserve several barrels in the best years for a varietal release. We love the vibrancy and complexity of flavour on this wine.

Technical notes

Region (GI): 100% McLaren Vale

Varietal comp: 100% Mataro

Alcohol: 14.5%

Total acidity: 5.79 g/L

pH: 3.62

GF: 0.6 g/L

2023 vintage

The 2023 vintage will be remembered for the La Niña conditions, particularly the wet and cool conditions which dominated spring 2022. We had a late start to 2023 with the first reds picked in March. Naturally moderate yields and careful management mitigated any disease pressure resulting in clean, healthy fruit at harvest. Yields were looking low across most varieties with fiano, sangiovese and shiraz all coming in lower than average. Piquepoul was a highlight in the winery, and across the board, the 2023 red wines feature bright fruit characters with good length and ripeness of tannin.

