



Year Wines Mataró

McLaren Vale – South Australia 2017

Through a mixture of serendipity and blind faith, Luke Growden and Caleigh Hunt started Year Wines in 2012. Amidst the chaos of a new baby, sleep deprivation, house renovations and juggling day jobs, the lure of fruit from a block of old vine Grenache was too much to resist. It was a crazy year, a life-changing year.

Luke and Caleigh produce small batches of wines from McLaren Vale's historic, but often overlooked varieties with a minimal intervention approach to winemaking. Their wines are wild fermented and bottled unfinned and unfiltered in order to capture the year in which they were grown and the provenance of the vineyards.

The 2017 Mataró is from a vineyard a couple of kilometers down the road, in the Whites Valley sub-region and with Christies Beach formation geology, which is a mixture of alluvial flint clay, sand and gravel. It is one of the younger geologies of the McLaren Vale region. This vineyard is slightly higher in elevation than the Grenache vineyard, however both benefit from cooling gully breezes and East-West row orientation.

The Mataró was whole-berry fermented with wild yeast and kept on skins for 3 weeks. It was basket pressed to a mixture of seasoned French oak hogsheads and barriques. It spends time on full lees for 10 months before being gravity racked to bottle. Unfinned and unfiltered.

Composition

100% Mataró

Vineyard

Single Vineyard in Whites Valley

Production

90 cases

Soil Type

Alluvial Clay, Sand & Gravel

Élevage

10 months in seasoned French hogsheads

Tasting Notes

“ Blood plum, blueberry, raspberries, sage, ink and some purple flowers. There's a sweetness to the fruit but with some funk to back it up. Gulpable and an absolute delight. ”

Reviews

None