



tscharke

Mataro 2019 Stone Well Vineyard



TASTING NOTES

“This Mataro, albeit limited in volume, is definitely a standout from a challenging 2019 vintage.

The nose is true to the varietal with ripe dark fruit coming through a brooding and savoury layer of earth and spices; the oak is present but not dominating.

On the palate the wine is juicy and vibrant but again complemented by dark tones, with almost a hint of tobacco towards the finish.

Lingering with fine but firm tannins that will carry this wine for years if cellared.

Do yourselves a favour and pair this with anything char-grilled”.

Vintage	2019
Vineyard	Stone Well
Variety	100% Mataro
Alcohol	14.5% ABV
pH	3.58
Titrateable Acidity	5.77 g/L

WINEMAKING

The hand-harvested fruit is completely destemmed and crushed to a concrete fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily and occasional hand plunging. Once dry the ferment is bag pressed to a stainless-steel tank to undergo malolactic fermentation, then racked to French hogsheads, 25% new. After 15 months of aging and regular bâtonnage the wine is racked and filtered before bottling.

VINEYARD

This Mataro vineyard was planted on our Stone Well property in 2001. Trained onto a single cordon wire, the vertical growth habit produces canopies that help shelter the fruit from the intense sun allowing enough dappled light to assist colour and flavour accumulation. The North Westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest echoed by the balanced acid and fresh flavours under warm growing conditions.

VINTAGE REPORT

The 2019 vintage was one of elation as years of sustainable agricultural practice was rewarded with Organic certification by NASAA. The challenging growing season demanded careful vineyard management, with the implementation of under-vine mulching and increased irrigation ensuring the maintenance of healthy canopies, and even ripening throughout.

The extreme heat of both January and February saw early ripening varieties picked in quick succession, before some relief from the heat was offered in March. The bright sunny days and cool nights enhanced flavour development of our Mataro, Grenache and Montepulciano, emphasising motivation to invest into more of these heartier, later ripening varieties in future vineyard developments.

tscharke

Mataro 2018

Stone Well Vineyard



VINTAGE REPORT

The 2018 growing season had a reasonable start with adequate rainfall through winter and early spring. Healthy canopies were established across all sites and the dry and warm conditions of late January and February kept weeds and disease pressures to a low. February proved to be a very warm month which stalled ripening and it wasn't until the relief of a mild March that the outlook for a great harvest looked imminent.

The late Indian summer enhanced the quality of late picked varieties such as Mataro, Grenache, Montepulciano and Cabernet. 2018 came off the back of two big vintages so it was no surprise this harvest was likely to be down on average with most crops down by 20-25%. The wines produced were very balanced, had ripe phenolics and display vibrant mid palate weight, a spectacular vintage for good structure and elegance.

VINEYARD

This Mataro vineyard was planted on our Stone Well property in 2001. Trained onto a single cordon wire, the vertical growth habit produces canopies that help shelter the fruit from the intense sun allowing enough dappled light to assist colour and flavor accumulation. The North Westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest echoed by the balanced acid and fresh flavours under warm growing conditions.

WINEMAKING

The hand-harvested fruit is completely destemmed and crushed to a concrete fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing. Once primary fermentation has been completed the ferment is bag pressed and racked to seasoned French oak hogsheads. The wine was bottled 12 months after harvest.

TASTING NOTES

This exceptional vintage shows broody fruit, dark spice with incredible vibrancy. The palate is well rounded and layered with red and black fruits, herbs, medium spice and savoury tannins. Careful cellaring will see this wine take on darker, savoury tones.

Vintage	2018
Vineyard	Stone Well
Variety	100% Mataro
Alcohol	14% / vol.
pH	3.67
Titrateable Acidity	5.3g / L

tscharke

Mataro 2017

Stone Well Vineyard



VINTAGE REPORT

Following a wetter than average winter and spring with below average summer temperatures, Barossa's 2017 harvest was three to four weeks later than in recent years.

As the season progressed, later ripening varieties like Mataro and Grenache were tracking four to five weeks later. The mild conditions and healthy soil moisture levels were pertinent for flavour development and conducive to 'filling' out the berries resulting in higher than average yields.

2017 vintage promises to deliver an array of wine styles from 'bright aromatic wines' to 'vibrant, intense, well-structured' and 'dense, concentrated' wines from the earlier-picked vineyards.

VINEYARD

This Mataro vineyard was planted on our Stone Well property in 2001. Trained onto a single cordon wire, the vertical growth habit produces canopies that help shelter the fruit from the intense sun allowing enough dappled light to assist colour and flavor accumulation. The North Westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest echoed by the balanced acid and fresh flavours under warm growing conditions.

WINEMAKING

The hand-harvested fruit is completely destemmed and crushed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing. Once primary fermentation has been completed the ferment is bag pressed and racked to 2 year old Demi Muid French oak. The wine was bottled 12 months after harvest.

TASTING NOTES

This classy vintage has a lifted bouquet of red fruits, spearmint and spice. The palate is well rounded and layered with red and black fruits, herbs, medium spice and drying tannins. Careful cellaring will see this wine take on darker, savoury tones.

Vintage	2017
Vineyard	Stone Well
Variety	100% Mataro
Alcohol	14.5% / vol.
pH	3.62
Titrateable Acidity	5.3g / L

tscharke

Mataro 2016

Stonewell Vineyard



VINTAGE REPORT

2016 has been phenomenal, despite the dry season, our approach to sustainable wine grape growing has ensured this harvest was overflowing with great fruit quality. The season was challenging, a result of prolonged dry periods and a warm December. We did see a few days above 40°C and then a much needed rain event came late in January. This was the turning point of our vintage, as the exhausted vineyards inhaled the relief of 48mm of rain, the vines were then set, absorbing the light to bring on the flavours and textures, paving the way for another great harvest.

VINEYARD

This Mataro vineyard was planted on our Stonewell property in 2001. Trained onto a single cordon wire, the vertical growth habit produces canopies that help shelter the fruit from the intense sun allowing enough dappled light to assist colour and flavor accumulation. The North Westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest echoed by the balanced acid and fresh flavours under warm growing conditions.

WINEMAKING

The hand-harvested fruit is completely destemmed and crushed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing. Once primary fermentation has been completed the ferment was bag pressed and racked to 2 year old Demi Muid French oak. The wine was bottled 10 months after harvest.

TASTING NOTES

This classy vintage has a lifted bouquet of mulberry, blackberry, spice and dark chocolate. The palate is layered with dusty tannins, dark fruits, herbs and spice. For the broody palate, fleshy, masculine and well balanced.

Vintage	2016
Vineyard	Stonewell
Variety	100% Mataro
Alcohol	14.5% / vol.
pH	3.62
Titrateable Acidity	5.7g / L

tscharke

Mataro 2015

Stonewell Vineyard



VINTAGE REPORT

2015 Growing Season experienced so many sequential days of perfect grape growing weather and has been one of the earliest harvests on record. Plentiful winter rains in

2014 were vital for the 2015 harvest. Large canopies, moderate yields and ideal ripening conditions encouraged an earlier than usual harvest free of disease.

The early harvested wines from 2015 sustained great natural acidity, ripe tannins with bright fruit flavours and spice. Another season remarkable for delivering naturally

balanced wines without testing alcohols nor over ripe flavours. A very good vintage with many wines likely to demonstrate great cellaring potential.

VINEYARD

This Mataro vineyard was planted on our Stonewell property in 2001. Trained onto a single cordon wire, the vertical growth habit produces canopies that help shelter the fruit from the intense sun allowing enough dappled light to assist colour and flavor accumulation. The North

Westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest echoed by the balanced acid and fresh flavours under warm growing conditions.

WINEMAKING

The hand-harvested fruit is completely destemmed and crushed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing. Once primary fermentation has been completed the ferment is bag pressed and racked to 2

year old Demi Muid French oak.

The wine was bottled 17months after harvest.

TASTING NOTES

This classy vintage has a lifted bouquet of bay leaves, cola, white pepper and ripe blueberries. The palate is layered with dusty tannins, nectarine, herbs and spice.

For the broody palate.

Vintage	2015
Vineyard	Stonewell
Variety	100% Mataro
Alcohol	14.5% / vol.
pH	3.56
Titrateable Acidity	5.6g / L
RRP	\$35

tscharke

Mataro 2014

Stonewell Vineyard



VINTAGE REPORT

The wines produced from the vintage of 2014 are excellent. The weather conditions during spring and early summer were dry and above average heat degree-days regulated shoot growth and berry development. By mid February and well into veraison, soil moisture levels were extremely low but a record-breaking rain event replenished the soils. The weather conditions that followed were ideal. 'Balanced' probably best describes most wines from our harvest this year.

VINEYARD

This Mataro vineyard was planted on our Stonewell property in 2001. Trained onto a single cordon wire, the vertical growth habit produces canopies that help shelter the fruit from the intense sun allowing enough dappled light to assist colour and flavor accumulation. The North Westerly facing aspect has moderately deep brown clay soils with underlying calcareous chalk. The late ripening vineyard is well suited to these soils retaining fresh canopies by harvest echoed by the balanced acid and fresh flavours under warm growing conditions.

WINEMAKING

The hand-harvested fruit is completely destemmed and crushed to an open top fermenter. The must is inoculated and allowed to ferment between 22-25°C until dry. The cap is managed by pumping over twice daily without splashing. Once primary fermentation has been completed the ferment is bag pressed and racked to 2 year old Demi Muid French oak. The wine was bottled 17months after harvest.

TASTING NOTES

Red in colour, the aromatics are intense, red liquorice, coconut, raspberry, malt and sage. The well balanced palate is filled with bright cherries, sage and spice finishing with a subtle hint of spearmint. This wine shows great structure, harmony and restraint. It will drink best from 2017 to 2021.

Vintage	2014
Vineyard	Stonewell
Variety	100% Mataro
Alcohol	14.5% / vol.
pH	3.43
Titrateable Acidity	6.3g / L
RRP	\$35