

Tim Smith

Mataro



Tasting Notes:

A of fatty smoked brisket, black pepper, and dried tobacco and flavors of black olive, blackberry bramble with a soft oregano finish.

Production Notes:

This wine is a blend of 2 vineyards-the oldest is about 140 years of age, the younger one is about 70 years of age. We are led to believe that the older vineyard is about the second oldest Mataro (Mourvedre) vineyards in the world. The wine is picked typically at about 13.5-14 Baume. The fruit is destemmed and crushed and fermentation commences using naturally occurring yeasts. The fermenting must is kept on skins for between 10 and 24 days, depending on the vintage and extract from the skins. The must is pressed via an air bag press to avoid over extraction. Ageing is done on larger format French puncheons (500 litres).

About Tim Smith:

Tim has a long winemaking history and has made wines under the Tim Smith label for 13+ years. Sourcing fruit from old vines (100+ yrs) across Barossa, his wines are superb expressions of the variety Barossa soils have to offer. Focus is on traditional Rhone varietals and hands-off winemaking. Wild yeast, mostly old oak, no fining/filtration. Total annual production around 5,000 cases.

Cellaring: Drink now through 2030.

The thumbprint on Tim Smith's wine is his guarantee that these wines pass muster. If they don't meet his standards, they are not released.

Barossa Facts:

- Barossa incorporates both the Barossa Valley and Eden Valleys, making it one of the only wine regions in Australia to have neighboring warm and cool climate growing conditions.
- Barossa has some of the oldest vines in the world, having never been struck with phylloxera.