



LEGEND



RASA 2019 'Dusty Miller' Macération White

Winemaker: Andy Cummins

Grapes: 45% Muscat, 34% Semillon, 21% Riesling

GI: Barossa Valley

Sites: Williamstown in S. Barossa (muscat and semillon), Moppa (semillon) in N. Barossa, Keyneton (muscat and riesling) and Flaxman Valley in Eden Valley (riesling)

Vintage notes: Low yielding, however the quality was high, with good expressions of varietal character, balance, and structure. A dry winter, spring and summer with warmer than average temperatures in Jan and Feb led to quite early maturity of all grape varieties in the Valley.

Vineyard notes: The semillon (pink hued Madeira clone) and muscat (blanc à petits grains) vineyard in Williamstown are on shallow to moderately deep acidic soils on rose quartz, 250m above sea level, dry grown, historically used for fortified wines. Flaxman Valley site is planted 460m above sea level with a similar soil profile. Keyneton site is shallow to moderately deep acidic soils on rock. 450m above sea level. SE aspect. 10-year-old vineyards farmed biodynamically. The Moppa sites is hard red-brown texture contrast soils with alkaline subsoil 300m above sea level. SW aspect. Farmed sustainably – just a bit of copper and sulfur, no systemic herbicides or fungicides or chemical fertilizers. 40yr old Semillon.

Winemaking: All hand-picked and destemmed, native yeast ferments, with only add being a small amount of sulfur. The muscat and semillon were picked together then de-stemmed and co-fermented for 45 days on skins. Then basket pressed and filled into seasoned French oak hogsheads. Full malolactic fermentation. The muscat from Keyneton and semillon from Moppa were direct whole bunch pressed to seasoned French oak hogsheads for primary and malolactic fermentation. The riesling parcels were whole bunch pressed and fermented in a single seasoned French oak barrique.

Closure: Natural cork **ABV:** 12.2%

LEGEND tasting notes: Golden in color but without any turbidity. Highly aromatic, with lifted Kakadu plum (a native salty green plum), chamomile, orange blossom and zest. An Atherton almond (a Queensland delicacy) aromatic that transfers to the palate with a briny length. Chalky phenolics, ripe orange citrus, candied ginger and ripe pear skin. Well balanced and long. Best served a bit cooler than room temp and loves being in a decanter.

Label design: All label art is done by Andy's younger sister, Lily Cummins, who holds a Masters from the National Art School in Sydney. She visits the vineyards, tastes the wines, and then does a rendering based on her impressions. 'Dusty Miller' is the common name for silver/grey leaved plants in the Jacobaea family.

Production size: 44 dozen

RASA WINES

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