

RASA

early nancy 2021



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Andy Cummins

Grapes: 55% Mourvèdre, 30% Syrah, 15% Riesling

GI: Barossa

Sites: The mourvèdre comes from a single vineyard in Vine Vale; the syrah and riesling from a single vineyard in Bethany

Vintage notes: While the season started with spring rains, very dry subsoils have resulted in yields that are still slightly down on average. But quality is exceptional, with high acidities and peak flavor development.

Vineyard notes: The mourvèdre comes from a Vine Vale vineyard with deep sandy soils over orange clay. The syrah and riesling from Bethany's hard red- brown texture contrast soils with alkaline subsoil. All Rasa source vineyards are mature vines farmed with organic principles.

Winemaking: The mourvèdre was picked on March 9, then foot stomped and macerated for 6 hours before being pressed to a seasoned 300 liter French barrel for ferment and ageing. The syrah and riesling were picked on the same day, February 23, then destemmed and pressed to stainless steel tank for fermentation and ageing. Aged for 16 months before blending. All native yeast, no adds, fining or filtration.

Closure: Natural cork **ABV:** 13%

Tasting notes: Deep salmon in color. Aromatics of cranberry, quandong (a native red peach), watermelon, basil, white pepper and a ruby saltbush. Fruit is more savory than in previous years, owing to increasing vine age, with nuances of strawberry gum, anise myrtle, and caperberry. Palate is bright with a crunchy mid palate and savory, soft tannins.

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. Early Nancy' (Wurmbea dioica) is an edible flower native to South Australia.

Production size: 65 dozen