

RASA

scaly buttons 2021



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Andy Cummins

Grapes: 79% Muscat Rouge, 21% Semillon

GI: Barossa

Sites: A single vineyard in Vine Vale

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 semillon (pink hued Madeira clone) and muscat rouge are planted in Vine Vale on deep, sandy soil over orange clay. Practicing organic with mature vine age.

Winemaking: Both parcels picked and vinified separately. The red muscat is fermented with semi-carbonic maceration for 8 days, then gently foot stomped for another 5 days before pressing to a seasoned 500 liter French oak barrel. The semillon was destemmed and pressed to a seasoned 225 liter French barrel for ferment and ageing. Aged in oak for 16 months. All native yeast, with zero adds, fining or filtration.

Closure: Natural cork **ABV:** 12%

Tasting notes: Pale ruby in color. Aromatics of small red berries (lilly pilly, muntries), musky florals, Turkish delight, and a hint of sea spray. Nuances of strawberry gum, Frankincense, rose water, anise myrtle, and caperberry on the palate. 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. 'Scaly Buttons' is the common name for *Leptorhynchus squamatus*, a flowering bush with yellow daisies and long, scaly stalks.

Production size: 80 dozen