

# RASA

## dusty miller 2022



**Winemaker:** Andy Cummins

**Grapes:** 55% Muscat Blanc à Petit Grains, 45% Riesling

**GI:** Barossa

**Sites:** Both grapes come from a single vineyard in the Bethany subregion of the Barossa

**Vintage notes:** A wet winter led to a surprisingly dry summer, relieved by a large rain event at the end of February. Grapes went into harvest with adequate moisture and lower than average temperature: a perfect combination for a fresh, vibrant style.

**Vineyard notes:** The muscat and riesling are sourced from a single vineyard in the Bethany township of the Barossa, planted in hard red-brown texture contrast soils with alkaline subsoil. All Rasa source vineyards are practicing organic with mature vine age.

**Winemaking:** Both parcels picked and vinified separately. The muscat was destemmed and fermented on skins for 12 weeks, then not topped up in barrel to encourage a flor to form. The riesling was destemmed and fermented, and pressed without skin contact. Both were pressed to seasoned 300 liter French barrels and aged in oak for 16 months. All native yeast with zero adds, fining, or filtration.

**Closure:** Natural cork **ABV:** 12.5%

**Tasting notes:** Aromatics of satsuma plum, pickled kumquat, spiced ginger, lemon aspen (a floral, spongy native citrus), and exuberant, fresh lemon. The palate is balanced with soft tannins that run parallel to bright acidity and create a vibrant textural lift.

**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:** 100 dozen

# LEGEND

AUSTRALIAN WINE IMPORTS