



2022 SALSA

Mataro Grenache Rosé



Like many things, and especially when it comes to rosé, we like to do it a little differently at Teusner. We make it just how we like it, bright yet spicy, fruity but not sweet, stylish and fine, finishing crisp and dry. Not your mass-produced sweet style, but rather a rosé that benefits with a bit of time in glass to drive the savoury complexity we cherish.

To afford our Salsa Rosé even more Barossan authenticity, we couldn't help ourselves but start with Mataro, then add a hearty splash of Grenache in to boot. These quintessential Barossan varietals blend seamlessly to contribute fruit, spice and flavour in spades and are ideal for crafting quality rosé.

Sourced from the dry, sandy soils of Ebenezer, out there on the rise in the northwest of the Barossa Valley, the plush bunches of Mataro and Grenache were held on skins for 2 hours before being gently pressed off to tank. Once moderately cooled, half of the juice was transferred to seasoned French oak Puncheons (500L) to finish ferment on full solids driving savoury complexity and texture, whilst the tank fermented component helps retain the bright fruit and fine spice aromatics.

A blend of Mataro 53% & Grenache 47%, the Salsa is primed and ready to dance across your lips with fresh red forest berry fruits...raspberries and hawthorn...with an intriguing spice line that includes star anise with hints of pepper and cardamom. Crunchy red fruits flow across the palate, held in check by balanced acidity and kept long and dry with chalky fine phenolics.

KYM TEUSNER, WINEMAKER

Technical
pH 3.14
TA 6.1 g/L
12.7% alc/vol

Teusner
BAROSSA VALLEY