

## **2023 TOPE Haus of Warr Mataro Tasting Note**

Mataro, Mouvedre and Monstrell; three different names for one of the most impactful yet uncelebrated grape varieties. The “Haus of Warr” Mataro is amalgamation and celebration of the variety with foresight, patience and opportunity. This variety is utilized around the world in some of its most famous blends, yet in the correct place, the right conditions and treated with intention, the variety shows its true and unique colours.

### **Viticulture**

The 2023 vintage began early, with flowering a couple weeks ahead of expectation. This early set was ideal as the mild temperatures through the summer allowed the bunches extra time on the vine and sunshine. The ancient vines weathered this well, as the thick skin variety and thick trunks supported a heavy canopy that could ripen through the long summer.

### **Vineyard Specifics**

Location – Sevenhill, Clare Valley; South Australia

Elevation – 470 metres

Average Vine Age – 103 years

Soil – Red Loam over Clay

Single Vineyard- Dry Grown

### **Winemaking**

Hand-picked on the 24<sup>th</sup> of April in the cool of the morning, the finest fruit was taken and ferried to the winery. The bunches were inspected again and crushed to a shallow open top tank. The fruit was chilled and held under dry ice coverage for 3 days before allowing to naturally warm and start fermentation. Once the ferment was a third of the way through, strains of yeast isolated from Southern French regions were added to the ferment. The ferment was held cool through the process and extended the fermentation time. Once complete, the fruit was basket pressed and barrelled into a combination of young and old French barrels of various sizes. Malolactic conversion was undertaken in barrel, and left on its lees for a few weeks after completion. Matured for 16 months, the wine was racked clean and bottled.

### **Technical Information**

Alcohol – 14.0%

Residual Sugar – 0.37 g/L

Acidity – 5.8 g/L

Matured in French Hogs heads (300Ltr) and Puncheons (500Ltr) barrels – with about 10% new oak.

Bottled - November 6, 2024

### **Sensory**

**Appearance:** Deep garnet with a youthful, slightly opaque core.

**Nose:** Aromas of black cherries dominate, underpinned by a subtle complexity of dried lavender and earthy truffle. Hints of cold tea leaves and a whisper of dark spice emerge with time in the glass.

**Palate:** Medium-bodied with beautifully integrated tannins, creating a smooth yet structured texture. The black cherry flavors continue to shine, joined by a savory truffle note that adds depth. Nuances of cold tea and thick-skinned fruit lend an intriguing, slightly rustic edge.

**Finish:** Long and balanced, with the dryness of lavender and a touch of minerality lingering gracefully.

**Pairing Suggestions:** Ideal with roasted lamb, wild mushroom risotto, or aged hard cheeses.

**Overall Impression:** A poised and character-driven Mataro that showcases complexity and harmony, with an earthy, savory charm. Drink now or has the ability to continue to improve for 10-15 years

**Serving**

This wine shows best after a 2-3 hour decant to let the wine open up and show its full spectrum of flavours. Please enjoy the wine in a wide rimmed Burgundy or Bordeaux glass.

Tasted by Pete & Tom  
December 4, 2024

**TOPE – Wine for Today, Tonight and Tomorrow.**