



## RASA WINES

**LEGEND Imports, LLC** www.legendaustralia.com hello@legendaustralia.com

## RASA 2018 'A Dry White Blend'

Winemaker: Andy Cummins

Grape(s): 57% Muscat, 40% Semillon, 3% Riesling

GI: Barossa Valley

Site(s): Williamstown in S Barossa (muscat and semillon) and

Flaxman Valley in Eden Valley (riesling)

**Vintage notes:** A moderately wet winter, with January and February typically hot and dry. March and April provided cooler

conditions allowing nice balance.

Vineyard notes: The semillon (pink hued Madeira clone) and muscat (blanc à petits grains) vineyard is planted on shallow to moderately deep acidic soils on rose quartz, 250m above sea level, dry grown, historically used for fortified wines. Riesling is planted 460m above sea level with a similar soil profile. Organic farming on all sites, and all vine age is between 65-80 years. Yields are quite low at 16 hl/ha.

Winemaking: Hand-picked and destemmed, native yeast ferment on skins in stainless steel. Aging in 10+ year old French oak hogsheads (300 liter) for 15 months with one racking away from gross lees via gravity. Basket pressed oxidatively over a 6 hours. Post ferment maceration for semillon and muscat was 7 and 42 days respectively. No maceration for Riesling, but developed flor in barrel. Full malolactic fermentation for everything, sulfur addition as the one and only add. Bottled at 15ppm free SO2.

Closure: Natural cork

**ABV:** 12%

**LEGEND tasting notes:** Golden in color but without any turbidity. Highly aromatic, with lifted Kakadu plum (a native salty green plum), chamomile, orange blossom and zest. Because of the riesling portion aging under flor, there's an Atherton almond (a Queensland delicacy) aromatic that transfers to the palate with a briny length. Chalky phenolics, ripe orange citrus, candied ginger and ripe pear skin. Well balanced and long. Best served a bit cooler than room temp and loves being in a decanter.

**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.

Production size: 800 bottles