



Mazi. It means ‘together’.

Mazi Wines is a collaboration between Alex Katsaros and Toby Porter - life long friends who have realised a dream to make wine together. Toby has been a winemaker at d’Arenberg in McLaren Vale for over 13 years while Alex has been making wine and working on alternative variety projects both here and abroad for the last decade. All wines under the Mazi label are made dry in style and focus on food friendliness for you to enjoy the way we do – at the table with friends.

The 2018 Limited Release rosé was made from handpicked Mourvedre, Grenache and Cinsault grapes grown in the heart of McLaren Vale.

The fruit was gently whole bunch pressed to delicately extract the spice driven, savoury juice synonymous with Mourvedre grown in the Vale. The very pale salmon hues are the result of the gentle extraction and minimal skin contact prior to fermentation.

Following a cool fermentation to dryness in stainless steel vat, the wine spent 5 months in old French oak casks to impart subtle oak texture and build up palate complexity.

The final wine displays a complex layer of stone fruits, gentle hints of blood orange, sage and grapefruit zest underpinned by a fine grip of tannin and driven through the finish by tightly held acidity.

Yiasou!

*Tech Specs*

Alcohol – 13%

Residual Sugar – 0.9g/L

pH – 3.23

*Contact*

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