

# mazi

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.

Grenache for the 2018 Mazi Rose' is sourced from McLaren Vale's cooler sub-region of Blewitt Springs.

Mazi Rosé is styled on the famous, dry rosé's of Europe. The fruit was handpicked and displayed lovely colour and natural red berry flavour synonymous with Grenache. The fruit was crushed and immediately pressed to extract the optimum level of flavour and tannin to best suit the style. The wine exhibits pale pink hues derived from a minimal period of juice on skins prior to pressing.

Following a cool fermentation in stainless steel vat, the finished wine displays an elegant mix of raspberry and strawberry flavours together with musk and Asian spice aromatics. Due to the early picking of fruit, the wine maintains a focused natural acid profile and a fine line of tannin to carry the flavours through the mouth.

The textural and flavour components of the wine ensure that it can be enjoyed with a range of foods from tapas and spicy dishes through to fruit based desserts and tangy sweets.

Yiasou!

## *Tech Specs*

Alcohol – 13%

Residual Sugar – 0.8g/L

pH – 3.09

## *Contact*

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