



# SALSA ROSÉ

## What's all this about?

When it comes to lathering our bbq'd Linke's bangers or flooding the tops of our Tanunda Bakery pies in the red stuff, we at Teusner take a big detour around the sweet sugary mass market stuff and go straight for the real gear. Home made with tomatoes and all the secret herbs and spices of a long lost but never forgotten recipe. (And if it hadn't been for the Germans pipping the Spanish in the race to settle the Barossa, we'd be calling it 'salsa' and not 'sauce'!)

The same goes with rosé....or #brosé in Instagram world . The Teusner DNA demands we make 'em the way we want to drink 'em...and that means spicy, sexy and dry! No wonder we call this stuff Salsa!

## Where's it from?

The dry, sandy soils of Ebenezer, out there on the rise in the north west of the Barossa Valley

## What's in it?

39% Grenache, 36% Mataro and 25% Montepulciano.

## How did we make it (without giving away too many secrets)?

Fermented on skins for 2 days, pressed off to tank and then moderately cooled for transfer to old seasoned oak hogsheads to finish ferment on full solids

## What does it smell like?

Fresh light berried red fruits....strawberries and raspberries... with intriguing spice including star anise and cardomom.

## What does it taste like?

Vibrant ripe light red fruits flow across the palate held in check by balanced acidity and kept long and dry with chalky fine phenolics

## When will it give me pleasure?

Serve chilled with a decent chop cut of Schu-Am Barossa pork

**KYM TEUSNER, WINEMAKER**

