

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. 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 2016 Mazi Rose' is sourced from McLaren Vale's cooler sub-region of Blewitt Springs.

Mazi Rosé is styled on the famous, dry wines of Southern France. The colour displays pale hues of salmon, derived from a minimal period of juice on skins, just prior to pressing.

Following a cool fermentation in stainless steel vat, the finished wine displays intense strawberry and floral aromatics - these flavours carry through to the palate and are laced with delicious savoury spice.

A vibrant acid backbone and ultra fine texture provides a crunchy finish with beautiful length.

A food friendly style of wine to be enjoyed with a range of foods from tapas to spicy dishes.

Yiasou!!

Tech Specs

Alcohol – 13.1%

Residual Sugar – 1.8g/L

pH – 3.10

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