

# MASSENA

*the surly muse*  
barossa valley

The first Viognier released by Dan Standish and Jaysen Collins! This wine was sourced from a small grower in the Adelaide Hills along with a few parcels in the Barossa. Low yielding Viognier is basket pressed before barrel-fermentation and then aged for 8 months in 3-5 year old French oak sur-lie. The Surly Muse is rich, lush and slightly creamy; redolent with melony fruit.



\$

MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM

# MASSENA

*the surly muse*  
barossa valley

The first Viognier released by Dan Standish and Jaysen Collins! This wine was sourced from a small grower in the Adelaide Hills along with a few parcels in the Barossa. Low yielding Viognier is basket pressed before barrel-fermentation and then aged for 8 months in 3-5 year old French oak sur-lie. The Surly Muse is rich, lush and slightly creamy; redolent with melony fruit.



\$

MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM

# MASSENA

*the surly muse*  
barossa valley

The first Viognier released by Dan Standish and Jaysen Collins! This wine was sourced from a small grower in the Adelaide Hills along with a few parcels in the Barossa. Low yielding Viognier is basket pressed before barrel-fermentation and then aged for 8 months in 3-5 year old French oak sur-lie. The Surly Muse is rich, lush and slightly creamy; redolent with melony fruit.



\$

MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM

# MASSENA

*the surly muse*  
barossa valley

The first Viognier released by Dan Standish and Jaysen Collins! This wine was sourced from a small grower in the Adelaide Hills along with a few parcels in the Barossa. Low yielding Viognier is basket pressed before barrel-fermentation and then aged for 8 months in 3-5 year old French oak sur-lie. The Surly Muse is rich, lush and slightly creamy; redolent with melony fruit.



\$

MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM

# MASSENA

*the surly muse*  
barossa valley

The first Viognier released by Dan Standish and Jaysen Collins! This wine was sourced from a small grower in the Adelaide Hills along with a few parcels in the Barossa. Low yielding Viognier is basket pressed before barrel-fermentation and then aged for 8 months in 3-5 year old French oak sur-lie. The Surly Muse is rich, lush and slightly creamy; redolent with melony fruit.



\$

MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM

# MASSENA

*the surly muse*  
barossa valley

The first Viognier released by Dan Standish and Jaysen Collins! This wine was sourced from a small grower in the Adelaide Hills along with a few parcels in the Barossa. Low yielding Viognier is basket pressed before barrel-fermentation and then aged for 8 months in 3-5 year old French oak sur-lie. The Surly Muse is rich, lush and slightly creamy; redolent with melony fruit.



\$

MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM