

WARRAMUNDA ESTATE ESTATE

2017 MARSANNE



BLEND
Marsanne.

COLOUR
Medium straw.

AROMATICS
Aromas of fresh honeydew melon & crisp green apple with leatherwood honey & marzipan undertones.

PALATE
The palate has classic Marsanne characters of stone fruit and complex spice, complemented by a delicate lift of frangipani, beeswax and almond meal. Luxurious leatherwood Honey is prominent and melts in with beautiful marzipan.

AGEING POTENTIAL
15 years.

WINEMAKING
Bunches were selectively hand-picked from the Estate Marsanne block. Whole bunches were gently pressed, and juice settled overnight thanks to gravity before being racked to 500L French oak puncheon barrels. The juice was barrel fermented naturally via indigenous yeast at cool temperatures over a period of 3 months. Only a small selection of barrels was encouraged through partial malolactic fermentation in order to build layers of texture and complexity.

VINEYARD NOTES
This particular vintage has also delivered a subtle and engaging musk highlight that we've not seen before. The palate displays great purity, texture and balance as always from this special block.

WINEMAKING DATA
Geographical Indication / Coldstream, Yarra Valley
Harvest Date / 6th March 2017
Oak / 7 months in Seguin Moreau & Francois Frères
pH / 3.0
Titratable Acidity / 6.1 g/L
Alcohol / 11.8%
