

WARRAMUNDA ESTATE COMPASS

2016 COMPASS MARSANNE



BLEND
Marsanne

COLOUR
Golden yellow

TASTING NOTES

There's the complex breakdown of lees giving texture and complexity, and a very slow oxidation ensures that you don't rapidly lose primary fruit. Instead, the primary characters of pear, lemon zest, grapefruit, frangipani, and honeysuckle weave into the secondary fruit flavours of quince, bergamot, lemon curd, aniseed/chervil, and brioche, before some of the emerging tertiary characters of rancio, nuts, coffee, creme brulee, toffee, and blue cheese. All in all, delivering something of complexity and intrigue. The oxidation also means the wine is quite invincible. Quite remarkable.

AGEING POTENTIAL
15+ years

WINEMAKING

The Marsanne grapes were selectively hand-picked early, ensuring a more primary fruit element and a tighter structure. Whole bunch pressed, cold settled for two days and racked for natural fermentation. The wine was in barrel for six years, with 20% new oak.

VINEYARD NOTES

2016 had everything in the right place. The wines seem to best express their provenance when these rare vintages happen - and go on to show more and more of the site's personality with time. Even as an early-picked wine, this wine feels as though it had all the elements there in balance, all the way throughout ripening. Its trajectory was always effortless.

WINEMAKING DATA

Geographical Indication / Coldstream, Yarra Valley

Harvest Date / February 2016

Oak / 6 Years

pH / 3.11

Titrateable Acidity / 6.1g/L

Alcohol / 12.5%
