



WARRAMUNDA ESTATE ESTATE

2019 MARSANNE



BLEND
Marsanne

COLOUR
Very light straw with a green hue

AROMATICS
Delicate white florals and mineral nuances

PALATE
A mineral-driven expression of the site and variety, supported by pithy green-fruit/ grapefruit core and delicate florals. True to form, the age-worthy non-fruit characters of roasted nuts and complex spice complete the bigger picture.

AGEING POTENTIAL
Timeless

WINEMAKING
Bunches were selectively hand-picked over two dates from the Estate Marsanne block, on the fifteenth and nineteenth of February. Whole bunch pressed, cold settled for two days, and racked to 500L puncheon barrels for natural fermentation. Juice was fermented naturally via indigenous yeast at cool temperatures over a period of two months, with some very partial natural MLF occurring throughout this time. The wine was left to mature on gross lees for eight months, then barrel selected before blending and bottling with a loose filtration for polish.

VINEYARD NOTES
We were kept on our toes in the vineyard with a wet winter and cool, wet spring featuring late bud burst. This was then followed by a hot and dry summer, where ripening was even but rapid. Close attention to maturity was required to ensure we captured the bright fruit flavours and wonderful natural acidity on offer.

WINEMAKING DATA
Geographical Indication / Coldstream, Yarra Valley
Harvest Date / 15 and 19 February 2019
Oak / 16 months in seasoned French oak
pH / 3.24
Titrateable Acidity / 6.5 g/L
Alcohol / 12.5%
