

2022 IN GOOD HANDS | MARSANNE



TASTING NOTES

Nose: Warm and inviting the nose exhibits apricot kernels, brioche, and white florals.

Palate: The palate is generous and quite full bodied with a lovely fine acid line throughout. Custard apple, honey suckle, a hint of peach nectar gives the wine the weight of flavours with the fine, almost saline acidity running along the backbone contributing vibrancy and a gratifying almost crunchy clean finish

Pairing: Crab linguine or any Shellfish dish.

TECHNICAL NOTES

Vineyard: Sourced exclusively from a vineyard in the cooler southern regions of Margaret River very close to the coast.

Winery: The fruit was picked in the cool of the night and processed immediately to preserve the delicate free-run juice. This fruit is so expressive that we felt the aim was to preserve and highlight the juice without any extra artefact. Fermented in stainless steel at cool temperatures, then left on lees for 6 months before being bottles.

Fermentation: 100% Stainless Steel

ABV (%): 13.5%

Acidity (g/L): 6.3

Sugar (g/L): 2.5g/L

Cellaring: It's magic now, so enjoy it now - or soon.

Awards: SILVER - Margaret River Wine Show 2023
SILVER - WA Boutique & Single Vineyard Wine Show
91 Point - James Suckling 2023

