



2024

MARSANNE

Tasting Notes

Nose: A beautiful bouquet of fruits and florals, noticeably honeysuckle, peach blossom and mandarin. Some vanilla and toasty aromas provide base notes to the bouquet.

Palate: A rich yet youthful front palate, medium bodied and dry. The wine delivers a delightful silky texture on the front palate, with the judiciously handled acidity giving length and contributing to a spicy saline edge on the finish. Pear and white peach characters contribute to this flavoursome wine.

Pairing: Shellfish in the form of lobster, crab or scallops in a butter-based sauce.

Technical notes

Vineyard: Sourced exclusively from a single block grown on a vineyard in the cooler sub region Karridale in southern 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 bottled.

ABV: 13.5%

ACIDITY (G/L): 6.10

SUGAR (G/L): LESS THAN 1.5

CELLARING: DRINK NOW OR BE

REWARDED WITH CELLARING 5+ YEARS