



2023

## MARSANNE

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### Tasting Notes

Nose: Apricot kernels, beeswax, and a touch of white pepper

Palate: Ripe, round, with some richness, this wine is quite full bodied. A creamy texture is balanced well with its acidity which is bright and delicate. Flavours of nectarine and apricot run throughout the palate, with a lovely textural finish and a sprinkle of white pepper on the very end.

Pairing: Risotto Verde con Burrata

### 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.

ABV (%): 13.5%

Acidity (g/L): 6.34

Sugar (g/L): less than 1.5

Cellaring: It's delicious now!

**LIGHT, FRESH PINK HUE; STRAW-HAY AND DRIED WILDFLOWERS TO SNIFF. DELICATE PALATE, BUT HAS SOME INTENSITY; TRACE OF SWEETNESS AT THE CORE THEN A DRY BALANCE AND A CLEAN CRISP, APPETISING FINISH. NICE WINE.**