



# MARSANNE VIOGNIER ROUSSANNE 2021 LIMITED RELEASE

## THE GRAPES

Marsanne 35 %, Viognier 34 % and Roussanne 31% from Campbells Rutherglen vineyards.

*Rutherglen is renowned for producing flavoursome wines from varietals originating from the Rhone Valley in France. Viognier provides intense stone fruit flavours, Roussanne gives texture and Marsanne the crisp acidity. This wine is a fine example of a classic blend that delivers a full spectrum of flavours and texture all in harmonious balance.*  
- Julie Campbell

## TASTING NOTES

Colour	Pale, brilliantly clear, light yellow/green.
Bouquet	Lifted stonefruit, apricot, lightly toasted oak.
Palate	Medium bodied, this wine has a mouthfilling palate showcasing flavours of fresh juicy apricot/stonefruit characters, crisp midpalate and zingy acid, with a spicy, grippy finish.
Serving Suggestions	A perfect match with flathead tails and aioli.
Cellaring	Enjoy now or over the coming five years.
Date tasted	January 2022.



## PRODUCTION

Alc.	13.6%
T.A.	7.1g/l
pH	3.14

Fruit was harvested at optimal ripeness and fermented at 14°C to retain the inherent character of each varietal. The wine was matured in a mix of one and three year old French oak barrels and carefully blended just prior to bottling to attain a wine with perfect balance and complexity.