



MARSANNE VIOGNIER 2023

LIMITED RELEASE

THE GRAPES

Marsanne 48 %, Viognier 47 % and the balance of Gewurztraminer from Rutherglen vineyards.

Rutherglen is renowned for producing flavoursome wines from varietals originating from the Rhone Valley in France. Viognier provides intense stone fruit flavours whilst the Marsanne offers crisp acidity and honeyed fruit. 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	Ripe honeyed stonefruit, especially apricot, with a lightly toasted oak background.
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	March 2024.



PRODUCTION

Alc.	12.3%
T.A.	6.4g/L
pH	3.29
RS	0.52 g/L

Fruit was harvested at optimal ripeness and co-fermented at 14°C for maximum synergy of the two varietals. 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.