

MARSANNE 2023



TORBRECK

BAROSSA VALLEY



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MARSANNE WAS ONE OF THE FIRST VARIETIES PLANTED TO OUR DESCENDANT VINEYARD IN 1994 AND THE DISTINCTIVE VARIETAL AROMAS OF THIS PREMIUM FRUIT HAVE BEEN SUBTLY ENHANCED WITH BARREL FERMENTATION, CREATING A TEXTURED, ELEGANT WINE STYLE

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Marsanne is a key component of the Northern Rhone's Hermitage Blanc and it's always been our intention to showcase this varietal with a single vineyard expression.

VINTAGE

The 2023 growing season brought above-average rainfall in winter and spring and a cooler summer. The majority of the harvest took place in the colder months, and most vineyards were not harvested until April, approximately one month later than usual. Cooler seasons can pose several challenges, but through our dedicated commitment to viticulture practices, such as hand pruning and harvesting with careful soil management, the vintage resulted in low-yielding and resilient fruit. The upside, however, to a cool season is far greater, and producers and wine enthusiasts alike hold these seasons in high regard.

TASTING

Pale straw colour. A lifted bouquet leaps from the glass filled with aromas of white stone fruit like nectarine and green plum, then nashi pear, grapefruit, hints of green apple like notes and basil leaf. There is complexing tertiary elements of cinnamon like spice with wafts of vanilla pod from partial oak maturation that is seamlessly integrated.

The medium bodied palate delivers plenty of fruit and complexity yet belies its weight. A very fine and polished wine with lightness and textural elements that drive a lengthy acid finish delivering a long aftertaste with impressive finish. Enjoy up to 8 years. Serve as an aperitif or with triple cream brie at 10C/50F

VARIETY:	100% Marsanne.
VINEYARD:	Descendant Vineyard, planted 1994
SUB-REGION:	Marananga
HARVEST:	17 th March 2023
MATURATION:	10 months new and seasoned French barrique
ANALYSIS:	Alc/Vol 13% pH 3.22 Acidity 5.19g/L
COLOUR:	Pale straw
AROMA:	Nashi pear, grapefruit and green apple with cinnamon spice and nutmeg
PALATE:	Medium bodied with lifted aromas and textured complexity balanced by cleansing acidity and delicious freshness of white fleshed fruit flavours
CELLAR:	now - 2032
