

# 2016 MARSANNE

## WINEMAKER'S DIARY

### VARIETIES

100% Marsanne

### DISTRICT

Marananga (planted in 1994 on own roots in the Descendant Vineyard)

### HARVEST

3 March, 2016

### pH

3.20

### ACIDITY

6.13g/L

### ALCOHOL

13.5%

### VINIFICATION

This unique small batch was hand-picked early in the morning and immediately pressed and settled overnight in tank. This enabled the juice to stay very cool and from here it was fed directly into second and third fill French oak barriques, previously used for our Viognier. The barrels were left to undergo a natural indigenous 'wild' yeast ferment and this contributed to the distinctive fruit aromas and flavour characteristics. The barrels then underwent a slow fermentation on lees and were only racked once prior to bottling on 8 November, 2016.

Marsanne was one of the first varieties we planted on our Descendant vineyard in 1994 and unique characteristics have always been highly prized.

Its distinctive varietal aromas have been subtly enhanced with barrel fermentation creating a textured, elegant wine style.

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 CONDITIONS

Despite a dry winter, rains in January and March, 2016 freshened the older vines and provided long, slow ripening periods in between, which led to a stand-out vintage with high quality fruit.

### TASTING NOTE

With a vibrant lemon, green hue and distinctive aromatics of lime, almond, stone fruits, thyme and spice, the nose is immediately rewarding. A silky, opulent, textural mid-palate with a richness and formidable length of lime fruits, fresh churned butter and gentle spice. The natural balanced acidity will enable this wine to cellar and will certainly age gracefully over the coming decade.

