

MARSANNE

2024



T O R B R E C K

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 lead up to the 2024 harvest saw timely spring rainfall and calm conditions for flowering and fruit set. A mild to warm summer was idyllic, propelling even growth and fruit development.

A warm early summer brought bright colours and fragrance, persisting for several weeks accelerating to powerful fruit and fragrant spice characteristics

With harvest concluding on the 19th of April, we are extremely pleased with the strength and diversity of wines made from the 2024 season.

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 with roast chicken or fresh seafood dishes or a cheese plate of goats cheese and triple cream brie at 10C.

VARIETY:	100% Marsanne.
VINEYARD:	Descendant Vineyard, planted 1994
SUB-REGION:	Marananga
HARVEST:	31 st January 2024
MATURATION:	10 months new and seasoned French barrique
ANALYSIS:	Alc/Vol 13.5% pH 3.35 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