



WARRAMATE
YARRA VALLEY

2021 Warramate Marsanne Roussanne

60% Marsanne 40% Roussanne

Region

Yarra Valley

Soil

Silty clay loam over yellow clay

Vines

Marsanne and Roussanne planted in 2013

Wine

A blend of two complimentary varieties.

The Marsanne brings a lemony energy, citrus drive and line to the palate while the Roussanne was made for ultimate generosity, texture and mouthfeel. When blended we craft a bright yet delightfully waxy and generous wine full of fragrant orchard fruits

Winemaking

Marsanne was whole bunch pressed to extract the highest quality juice with minimal phenolic extraction and fermented in inert stainless steel tanks with a neutral yeast but with fermentation on some light solids which lend weight, texture and ultimately complexity.

Roussanne was whole bunch pressed including pressings for weight and tannin extraction then fermented in old French oak barrels, a very fruity strain of yeast was used.

60% stainless steel, 40% old neutral oak with maturation time 9 months before bottling in November.

Cellaring

Enjoy now or allow to mature with careful cellaring for up to 5 years.

13% ALC