



## 2021 Heathcote Marsanne No. 1

**The Wine** There's a subtle phosphorescent orange glow to this wine; the whole berry component adding interest and complexity. Lemon curd, rockmelon and soft honeysuckle. Texture, with clean acidity. A hint of apricot, delicate with a full mouth feel and lasting finish. Great on its own or with cheese, particularly a French Double-Cream Brie.

**The Vineyard** Mount Burrumboot Estate, Colbinabbin

Located at the northern tip of the Heathcote Wine Region, in Colbinabbin, Mount Burrumboot Estate is owned and operated by Cathy and Andrew Branson.

The vines were planted in 1999, and include both Marsanne and Shiraz, as well as other red varieties. Being farmers for generations, the Bransons heed to the philosophy of minimal intervention and sustainable practice: they care for their soils, follow organic practices, and encourage the diversity of soil microflora, so that each vine receives natural nutrients.

Irrigated by the Waranga-Western Channel, the vineyard runs north to south over deep, fertile, ancient Cambrian soil. A combination of hand-picking and machine harvesting is undertaken every year.

**Winemaking Notes** Handpicked in late February, the grapes were chilled overnight. The following day, approximately 7.5% of the fruit was de-stemmed, with the whole berries transferred to one 300L Terracotta Amphora for ferment. The remaining fruit was softly pressed to stainless tank.

Natural, wild yeasts were used and after the ferment of the juice had begun in tank, it was transferred to seasoned barriques to finish. Post ferment, the wine was racked into 6 barriques.

The whole berry portion of this wine was pressed after 2 weeks of ferment, and then aged separately.

Blending the whole berry component with the more traditional ferment, the wine was bottled in May 2022.

**Palate** Rockmelon and soft honeysuckle, with freshness and a textural mid palate. Light, yet this wine has a full mouth feel.

**Quantity** 164 dozen.

**Soil** Ancient Cambrian loam.

**Closure** Natural cork.

**Artwork** A collaboration with Mark Conlan, an Irish artist based in Melbourne and a very good friend of ours. Mark's style is whimsical and playful and has perfectly captured the sites in which we source our fruit.

**RRP** \$30.00

