



LIMITED RELEASE MARSANNE

COLOR:

Bright straw

NOSE:

Pungent and enticing floral aromas. Elegant and pretty, with hinted complexity of fruit and integrated oak.

PALATE:

Fresh and vibrant with a core of lemon and lime. Simple—yet complex—with a green apple crunch. A fresh wine to enjoy now, with development potential in ageing to showcase more honeydew and riper fruits.

VINTAGE:

The 2022 vintage was smooth sailing, with optimal ripening conditions. The fruit was handpicked in the early hours of the morning before being transported to the winery for processing.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

Careful handpicking, a gentle whole bunch press, and wild fermentation in two older oak puncheons. The fermentation was cool, long, and steady, which allowed the aromatics of this wine to reach their optimum. Aged for nine months, with some lees stirring to build up the palate and integrate the wine.

VINTAGE: 2022

ALC: 12.5%

STANDARD DRINKS:

7.7



