



BEN HAINES

2016 | VOLTA BRACKETS MARSANNE

WINEMAKING

Whole bunch pressed and cold settled overnight before racking to neutral 500L puncheon barrels for natural fermentation. No enzyme or any other additions. Left to ferment naturally over a 3 month period to complete dryness (typical for this fruit, and up to 9 months in some years). It is a slow fermenter, but it never struggles, and this is an important aspect of the personality of this wine, particularly its texture.

Partial MLF via native LAB over the course of fermentation, with fortnightly stirring, then left to settle out naturally.

Rested on gross lees for 11 months followed by one month in stainless steel tank prior to bottling in March 2017.

TECH NOTES

- 100% Marsanne.
- Clone: N/E Vic Selection.
- Year planted: 2001.
- Hand-harvested March 2016.
- 18 months bottle maturation prior to release.
- No fining. No filtration.
- Small addition of sulphur dioxide prior to bottling.
- No other additions to the grapes or wine.
- Bottled 15th March 2017.
- Alcohol 12.8%.

REVIEW

“Ben has long championed the white varieties from France’s Rhone Valley, marsanne and roussanne in particular. This is sourced from the Warramunda vineyard that sits between Oakridge and Yeringberg near Healesville in the Yarra Valley. Typically a low-acid variety, this has a citrus zip and a silky mouthfeel.”

- Ben Thomas, *Halliday Wine Companion Magazine*, Jun/Jul 2019

