

2013 YERINGBERG MARSANNE ROUSSANNE

Review Summary



94 pts “58% Marsanne, 42% Roussanne. 50 dozen made. Soft, textural style with honeysuckle, peach and citrus flavors aplenty. No shortage of flavor but it finishes with daring acidity. Continues an outstanding run.”

James Halliday
Australian Wine Companion
2016

92 pts “Light yellow-gold. Spice- and mineral-accented orchard fruit aromas are given depth by suggestions of honey and peach pit. Sappy and penetrating on the palate, offering bitter pear skin and tangerine flavors sharpened by tangy acidity and a dusty mineral nuance. Puts on weight with air while maintaining vivacity and focus. Finishes spicy, stony and very long, with a hint of floral character and no rough edges. This is the best bottling of this wine I’ve had to date; it would pair up nicely alongside some serious northern Rhone whites.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2014

90 pts “Roussanne is barely seen in Australia except for a few plantings in Victoria. This one is tank fermented then aged in 300 liter barrels for 10 months. It doesn’t quite have the noble bitterness of the Rhône versions and starts out almost neutral. But grip comes in through the mid-palate, as the hand of savory herbs tinged with apricot closes around you and the structure of the wine starts to exert itself. Give it time in the glass.”

Jane Anson
Decanter.com – “Jane Anson’s wines from Victoria to try”
July 2016