



## 2010 YERINGBERG MARSANNE ROUSSANNE

### Review Summary



**94 pts** “Pale straw; a wine that, time and time again, has proved its ability to develop superbly given five years or more in the cellar; part of this is due to the fine, almost skeletal, structure and its moderate alcohol leaving good levels of natural acidity, particularly from the roussanne.”

**James Halliday**  
**Australian Wine Companion**  
**2013**

**91+ pts** “From a single vineyard of vines planted in 1973 (Marsanne) and 1983 (Roussanne), the 2010 Marsanne Roussanne is a blend of 60% Marsanne and 40% Roussanne. The nose is youthfully mute, offering delicate aromas of peach blossoms, fresh pear slices and golden delicious apple with a hint of chalk dust. Light bodied and dry, it has very good tension with crisp acidity, some silkiness to the texture and a long finish with lingering fennel and aniseed notes. Still very young and taut, give it another 12-18 months in bottle and drink it 2012 to 2018+.”

**Lisa Perrotti-Brown**  
**eRobertParker.com**  
**June 2011**

**90 pts** “Pale, green-tinged yellow. Delicate citrus zest and floral scents on the brisk, perfumed nose. Zesty flavors of lemon, fresh pineapple and honeysuckle are given depth by a touch of honey and show very good clarity. Finishes with very good cut and length, leaving a tangy lemon note behind. This is quite understated for a New World blend of these varieties, most of which are broad and fleshy.”

**Josh Raynolds**  
**Stephen Tanzer’s International Wine Cellar**  
**July/August 2012**

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