

## 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 Reynolds**  
**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**