

2016 YERINGBERG MARSANNE ROUSSANNE



WINEMAKER: Guill and Sandra de Pury
REGION: Yarra Valley, Victoria
VARIETALS: Marsanne (59%), Roussanne (41%)
MATURATION: 9 months in seasoned French oak
ANALYSIS: 14.0% alc/vol | 5.6 g/L TA | 3.45 pH

WINEMAKING: In 2016, quite unusually the two varieties were ripe at the same time, so they were picked, sorted, crushed and fermented together. The juice was fermented in tank, then transferred to seasoned oak barrels as soon fermentation was finished. The wine then stayed in the same barrels until the day before bottling. There was a little lees stirring over the winter. There was no malolactic fermentation and the wine was bottled in February 2017.

TASTING NOTES: A subtle wine that displays restraint and quiet power. It starts subdued, with hints of pear, honeysuckle, lanolin and quince. With air it expands, building depth and breadth, showing notes of honey, lemon and jasmine. On the palate, it's both taut and well rounded, savory and subtly pithy, but also spicy and gently viscous. A fabulous food wine that manages to complement both delicate and more fully flavored dishes and, unusually, satisfies both white and red drinkers.

CRITICAL ACCLAIM: 94 pts JamesSuckling.com, 93 pts/Editors' Choice Wine Enthusiast

ABOUT YERINGBERG: Yeringberg was established in 1863 on pristine, cool climate vineyards in the Coldstream area of Yarra Valley. Guill de Pury and daughter Sandra make wines for the new millennium from the low-yielding vines re-established in the heart - just nine acres - of what was one of the most famous (and infinitely larger) vineyards of the 19th century. In the riper years, the red wines have a velvety generosity of flavor rarely encountered, while never losing varietal character; the long-lived Marsanne Roussanne takes students of history back to Yeringberg's fame in the 19th century.

