

# 2017 YERINGBERG MARSANNE ROUSSANNE



**WINEMAKER:** Guill and Sandra de Pury  
**REGION:** Yarra Valley, Victoria  
**VARIETALS:** Marsanne (57%), Roussanne (43%)  
**MATURATION:** 9 months in seasoned French oak  
**ANALYSIS:** 12.5% alc/vol | 5.6 g/L TA | 3.37 pH

**WINEMAKING:** Following the usual pattern, the Marsanne ripened before the Roussanne, so they were fermented and barrel aged separately. Each variety was handpicked, sorted, destemmed and crushed before pressing. The juice was fermented in tank, then transferred to old oak barrels as soon as fermentation was finished. The wine then stayed in the same barrels until a couple of days before bottling. There was a little lees stirring over the winter. There was no malolactic fermentation and the wine was bottled in February 2018.

**TASTING NOTES:** A wine of subtle intrigue that repays patience and contemplation, the 2017 Rhone blend displays the hallmark balance and poise of the vintage. Beautifully complex aromas of pear, quince, honeysuckle and jasmine. The palate is savory and expansive, while remaining understated, with the elegance of the vintage providing lift and freshness to the notes of orange blossom and quince that drive and sustain the palate.

**CRITICAL ACCLAIM:** 95 pts Halliday Wine Companion, 92 pts JamesSuckling.com

**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.

