

# 2019 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:** Light to middling bright yellow colour and the aroma is shy and reserved, faintly spicy and nutty, with a trace of cinnamon, while the palate is restrained and delicate, refined and subtle, with underlying complexity that is just starting to emerge. The finish and aftertaste are refreshing, dry and crisp. A very fine wine which will reward cellaring.

**CRITICAL ACCLAIM:** 89 pts Wine Spectator

**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.

