

2016 “The Good Earth” Marsanne
Wattle Glen Vineyard
Yarra Valley, Victoria



93 Points - Mike Bennie, The Wine Front

The Marsanne grapes were sourced from Wattle Glen Vineyard. The vineyard is a small one acre block of unirrigated vines located in Mount Evelyn, Yarra Valley.

The grapes were handpicked on the 21st of February at moderate ripeness when the pear, subtle mascarpone notes with bright acidity were present.

The grapes were whole bunch pressed to oak barrels for fermentation, no new oak was used. After fermentation the barrels were sulphured, topped and sat on yeast lees until November 2016, where the wine was then blended and bottled. Malolactic fermentation was inhibited.

The wine is filtered but unfined.

The appearance is golden. On the nose, there are aromas of beeswax, grapefruit, lime and sweet tones akin to almond brittle. Floral tones of star jasmine and white lily are present.

The palate exhibits creamy, flinty tones with fruit notes of grapefruit, lime and green pear. Fuller honey, butterscotch and marzipan tones sit subtly in the wine and the finish is long and lasting.

Match this wine with grilled flathead, gremolata and crispy duck fat potatoes.

Although drinking well as a young wine, this wine shall reward careful cellaring for 10 years or more. 80 Dozen bottles produced.



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