

2017 “The Good Earth” Marsanne
Wattle Glen Vineyard
Yarra Valley, Victoria



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 vines are over 20 years old and benefit from the cooler nature of the "Upper" Yarra Valley.

The grapes were handpicked on the 27th March at moderate ripeness when the pear, subtle mascarpone notes with bright acidity were present.

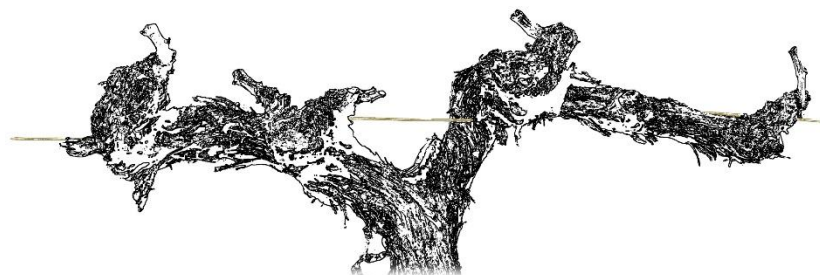
The grapes were whole bunch pressed to oak barrels for fermentation. Only the free run juice was extracted and the pressings were discarded. After a natural fermentation, the barrels were sulphured, topped and sat on yeast lees until November 2017, where the wine and solids (lees) were then moved to tank for a further 3 months to gain complexity and encourage yeast autolysis. Other than the anti-oxidant/preservative sulphur dioxide, nothing was added to the wine. It was also bottled without filtration or fining.

The appearance is pale straw. White peach skin, pear, mandarin, and notes of citrus blossom are present in the aroma. There are also tones of almond meal and dried basil. The palate is delicate but rounded with texture and has tones of white musk, peach, beeswax, orange zest and marzipan. There are chalky phenolics and a long lime-driven finish which carries a subtle struckmatch funk.

The perfect seafood wine; match this with natural oysters with Thai dressing or Patagonian Toothfish with a miso-butter sauce.

Although drinking well as a young wine, this wine shall reward careful cellaring for 5 from vintage. 80 Dozen bottles produced.

pH: 3.01 TA:
6.7g/L
Alc: 11.9%
RS: <0.5g/L



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