



T O R B R E C K

BAROSSA VALLEY

2005 Marsanne Roussanne

The 2005 Marsanne/Roussanne is a luscious blend of rich, barrel fermented Marsanne and the more austere stainless steel fermented Roussanne.

On the nose, the wine exhibits concentrated fragrance of guava, nectarines and honey as well as hints of lush tropical fruits. These aromas are balanced by notes of lemon and lime and the mineral, flinty characteristics of the Roussanne. The palate again expresses the coming together of these two varieties with the rich, full texture of the Marsanne working with the fresh, crisp Roussanne, making the experience akin to eating a lemon tart.

'It came as no surprise to find that these non-traditional varieties to the Barossa, have adapted as well to their new home as their red counterparts have done over the last century or so.'

David Powell

2005 Marsanne / Roussanne

VARIETAL: 65% Marsanne & 35% Roussanne

REGIONS: Marananga – Descendant Vineyard

HARVEST: Mid-April 2005

pH: 3.46

ACID: 5.29 g/L

ALCOHOL: 14.0% Alc/Vol

FERMENTATION: Barrel fermented Marsanne and tank fermented Roussanne blended prior to bottling to achieve a natural balance of flavour and acidity.