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BAROSSA VALLEY

## 2006 Roussanne Marsanne

*Inspired by the rich, luscious & mineral scented dry whites of the Rhône Valley the 2006 Roussanne Marsanne is sourced entirely from our Descendant Vineyard on Roennfeldt Road.*

*Fragrant aromas of acacia flowers, roasted nuts and buttered citrus are neatly balanced with underlying hints of wax, minerals, chalk and fino. The ripe, fleshy barrel fermented Marsanne gives the palate extraordinary richness whilst the Roussanne contributes it's more flinty and austere personality. The result is a seamless wine with a silken texture that can be enjoyed with anything from the sea, particularly with a rich crustacean based sauce.*

*'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*

VARIETAL: 55% Roussanne & 45% Marsanne

REGIONS: Marananga – 5 rows of each variety planted in the Descendant Vineyard (1994)

HARVEST: 7<sup>th</sup> - 10<sup>th</sup> April 2006

pH: 3.33

ACID: 5.09 g/L

ALCOHOL: 14.3% Alc/Vol

FERMENTATION:

Both varieties were hand picked and gently pressed to individual vats where they naturally settled. After 24 hours the Roussanne was racked to tank, whilst the Marsanne was transferred to seasoned French barriques where it endured a slow indigenous fermentation. The two components were 'assembled' the following January and bottled in the first week of February 2007.