



Yeringberg

2023

MARSANNE ROUSSANNE

Yarra Valley - Australia



VEGAN

Stats

Grapes: 61% Marsanne - 39% Roussanne

Vineyard: Yeringberg - The Old Block

Vine Age: 50-years-old (Marsanne) - 40-years-old (Roussanne)

Soil Type: Ancient weathered silty grey loam over a mudstone and calcareous siltstone

Viticulture: Regenerative

Fermentation: Inoculated – stainless-steel

Skin Contact: 4 hours (fully destemmed & crushed)

Aging: 11 months in old 500L French demi-muids

Alcohol: 13%

pH: 3.36

Total Acidity: 5.6 g/L

Total SO2: 108 ppm

Total Production: 186 cases

Reviews

James Suckling | 94 points

About

Some grapes & vineyards seem to reflect the past more than others and the Marsanne and Roussanne at Yeringberg carry with them the memory of generations: Marsanne was one of the first varieties planted at Yeringberg in 1863 and soon proved to have arrived on the world stage, with exports and major awards gained throughout Europe and the US. It was replanted in 1973, followed a decade later by Australia's first Roussanne vines. What began as an act of quiet curiosity has, over the decades, become one of Australian wine's enduring treasures. The 2023 season offered one of those rare gifts — a moment when perfect ripeness of both varieties intersected, allowing one single harvest and co-fermentation. Sandra has never sought to make these varieties fashionable; rather, she remains a link to the Yeringberg archives and bringing modern sensibility to the wine.

The grapes were hand-harvested in one pick and fully destemmed and lightly crushed with a light oxidative handling for fermentation. The grapes were co-fermented in stainless-steel and racked off of the gross lees into old French demi-muid for maturation. Following 11 months of aging the wine was blended to tank and sterile filtered. It was bottled without fining and with a light sulfur addition.

Tasting Note

This is a wine of immense finesse and understated power. It leaps from the glass with lively aromas of jasmine, orange blossom and honeysuckle, interwoven with savory notes of pear skin, ginger and quince. Food-loving and energetic, but can aged for a decade or more.