

POWELL & SON

BAROSSA

2017 Roussanne Marsanne

The roussanne marsanne provides aromas of ripe stone fruits, honeysuckle and hawthorn flower with nuances of toasted butter and flint.

In the mouth the wine is rich but restrained. The texture is honeyed and round, but the acid backbone lifts the wine and keeps it liveliness.

400 dozen produced

Varietal: 60% Roussanne, 40% Marsanne
Region: Barossa Valley
Districts: Kalimna
Altitude: 280 metres
Soil: White sand on yellow clay
Vines: 20+ years old
Harvest: Roussanne 3rd March, Marsanne 27th March
TA: 4.1 g/l
Alcohol: 14%

Vinification:

Both grape parcels are hand-picked and whole bunch pressed. The Roussanne is sent to stainless steel tank for a cool fermentation, while the Marsanne is fermented in 50% new and 50% old French Oak barrels. Following 6 months of barrel maturation on lees the Marsanne is blended with the Roussanne. The wine is then cold stabilised and sent to bottle.



Drink now or over the next 10 years. Serve chilled. Best with crab or lobster, chicken and also a great accompaniment with spicy food.