Tellurian Marsanne, Heathcote 2024

ATL0012024

— Heathcote , Australia

Tellurian Marsanne is made as early drinking style, to showcase the best of its flavour and texture.

Production

Hand picked from the Tellurian vineyard, in Tranter Rd, Toolleen, growing in Cambrian soils formed over 500 million-years. Deep, rich, decomposed greenstone rock and limestone with soil depths up to 2m allow roots to reach deep, while relatively low fertility controls vigour and yield.

Harvested early in the morning, de-stemmed then pressed direct to tank. Juice is settled for 24 hours and racked while still cloudy before being inoculated with a select strain of yeast. The juice is then transferred to seasoned French oak barrels for fermentation. The wine is aged on lees without stirring for 6 months before being stabilised, filtered and bottled.

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Category:
Sustainable

Grape Varieties:
Marsanne 100%

Suitable for:
Vegan

Bottle Barcode:
9342526000487

Tasting note

Pale gold in colour. Aromas of pear, apple and honeydew are complemented by lifted florals. Medium bodied palate with lovely texture and complexity from subtle oak and lees. Pear, citrus, melon combines with subtle ginger spice. Well balanced acidity providing freshness and length.

Food Match