Wild Duck Creek White Duck, Heathcote 2025

AWD0012025

— *Australia*

A textural aromatic white wine full of flavour and life.

Production

A regional blend of 5 different vineyard sites, with varying soil types. Roussanne and Marsanne contribute rich fruit flavours and aromas, Grenache Blanc adds acidity and texture, and Viognier adds aroma and texture. A regional blend of 5 different vineyard sites, with varying soil types. The grapes are fully destemmed and left to soak for 4 hours prior to pressing. The juice is then cooled and settled overnight, then racked into three French oak foudre and smaller seasoned barrels, (with 15% new French oak used), where both primary and malolactic fermentation takes place. The wine is then matured for 6 months prior to blending and bottling.

Tasting note

Aromas of stone fruits, citrus rind, meal and honey lift out of the glass. This wine is delightfully textural, with added richness from extended yeast lees exposure. Flavours of stone fruits, tropical fruits and a little honey coat your palate. A wine with silky texture and beautiful acid line. White Duck will cellar well for up to 10 years.

Food Match

Pair with rich seafood, roasted poultry, and creamy cheeses.

ABV:
13.40%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Grape Varieties:
Roussanne 37%, Marsanne 32%, Grenache Blanc 26%

Suitable for:
Vegan