

honeysuckle  
citrus blossom  
creamed honey  
hazelnut



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## 2020 Black Label Marsanne

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### Vintage Notes

Vintage 2020 was defined by the cool ripening conditions and rain across the harvest period. Crop levels were low across most varieties. The conditions resulted in higher acidities in both whites and reds. The standout wines are Chardonnay and Pinot Gris, closely followed by Pinot Noir from the cooler sites around Gladysdale and Yarra Junction.

Rob Dolan – Winemaker

### Wine Notes

<b>colour</b>	medium straw with green flecks
<b>aroma</b>	honeysuckle, wet stone, fresh olive oil, hazelnut
<b>palate</b>	citrus blossom, hazelnut, lemon pith, oily texture
<b>cellar</b>	up to 8 years
<b>nutrition</b>	90 calories per 120ml glass, < 1gram of sugar per bottle

### Occasion

On those nights you can't be bothered cooking. Go out and slurp soba noodles with tempura prawns.

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### Viticulture

<b>Region</b>	Upper Goulburn, foothills of the Great Dividing Range
<b>Vineyard</b>	Tallarook
<b>Harvest</b>	17 March 2020

### Winemaking

<b>Process</b>	Whole bunch pressed. Clear juice racked to oak for fermentation.
<b>Fermentation</b>	100% barrel fermented and aged on lees for 9 months.
<b>Oak</b>	2 year old barrels for 9 months
<b>Alcohol</b>	13.8%
<b>Winemakers</b>	Rob Dolan, Adrian Santolin + The Team