



## VITICULTURE

**Estate block** M

**Harvest date** 10<sup>th</sup> March 2022

### Vine age & features

Roussane was grafted in 2006 to rootstocks which are over 20 years old.

### Site selection

North facing vineyard, good air flow and exposure to sunlight. Steep slopes and a clay loam soil provide excellent site drainage.

### Vintage notes

2022 was a warm year but not incredibly hot with the La Nina influence producing even temperatures across the growing season after a fairly volatile Spring with higher than usual humidity. The growing season was good without searing heat which resulted in even ripening conditions and good flavour development.

## WINEMAKING

**Malo-lactic ferment** None

**PH** 3.3

**TA** 6.5 g/L

**Alcohol** 13.0%

### Vessel type, age and size

Fermented and matured in aged (10+ years in age) French puncheons and barriques.

### Peak drinking /cellaring

Ready to drink now, but will continue to drink well over the next 5 years or so with careful cellaring.

**Food Match** Seared tuna nicoise salad.

### Winemaker notes

Aromas of lemon Sherbert, classic marzipan, honey and white peaches.

On the palate chalky minerality, lemon and lime, white florals, cardamon and citrus zest.

Lively acidity with a persistent length.