



TARRAWARRA
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2024 ROUSSANNE VIOGNIER MARSANNE

YARRA VALLEY

Variety: Roussanne, Viognier & Marsanne

Season Notes: A vintage defined by both a cool and wet Spring and into early Summer. Warmer and dryer conditions were then experienced from mid-January onwards and has resulted in wines with great acidity, balance, and flavour.

Alc/vol: 12.5%

Harvest Date: All varieties were hand harvested on the 5th of March 2024.

Winemaking: The fruit was hand harvested and cooled overnight before being whole bunch pressed the following morning. The juice was settled briefly before filling off to oak for ferment. Upon the ferment being completed, the wines were sulphured and left on lees for maturation. The wine was then blended in October, before bottling in January 2025.

Oak: Fermentation and maturation in 100% older French oak barriques for 7 months.

Cellaring: Will drink well now and will continue to develop further complexity over the next 5-10 years.

Colour: Pale straw colour, indicative of its freshness and youth.

Nose: Bouquet typically aromatic and complex. Showing lifted citrus blossom, white stone fruit & subtle marzipan notes.

Palate: Stone fruit flavours persist through the palate, complemented by some citrus florals and ginger spice. A subtle phenolic texture adds depth, while fine acidity drives a refined finish.

Food match: Grilled peach and burrata salad, roasted hazelnuts, and fresh herbs.

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