

2012 BUTCHERS BLOCK

MARSANNE VIOGNIER ROUSSANNE

The 2012 Butchers Block White is a blend of 44% Marsanne 41% Viognier and 15% Roussanne produced from fruit grown in our Stonewell and Bethany vineyards.

Marsanne & Roussanne are premium varieties originating from the Northern Rhone in France where they are the dominant white grape varieties used in making the great white wines of Hermitage. Viognier also has its origins in the Northern Rhone, where it is used to make rich and aromatic white wines in Condrieu.

The cool long and dry summer during vintage 2012 proved ideal for ripening white varieties in the Barossa Valley. Traditional to Turkey Flat style the Marsanne was picked early and pressed lightly. The Viognier was handpicked, chilled, crushed and saw 24 hours on skins before being pressed lightly. The Roussanne was a little riper when handpicked and subsequently whole bunch pressed.

This wine has bright aromatics, subtle texture and vibrant acidity. The Marsanne received partial new oak maturation, some malolactic fermentation and 6 months of battonage to guarantee mouth feel whilst contributing restrained secondary aromas. The Viognier contributes apricot and floral aromas with Roussanne adding tropical nuances and a round palate weight.

Harvested	- March 2012
Maturity at Harvest	- 11.5 – 14.0° Baumé
Yeast Type	- D47, D254 and EC1118
Skin Contact	- Viognier 24 Hours
MLF	- Partial
Time On Lees	- 6 months
Oak Treatment	-50% Oak treatment – a mix of Puncheons and Hogsheads
Bottled	-November 2012
Colour	- Pale straw with lime hues
Nose	- Aromatic of fresh apricots & orange blossom.
Palate	- Subtle & complex flavours of nectarine & stone fruit
Cellar	- 6 to 7 years
Alcohol	- 14.0%