

# MARQ



## GROs MANSENG

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Gros Manseng is a very rare grape variety originating from Jurançon in France's southwest. Here in WA there is but one vineyard and we are the sole producer. The variety very much reminds us of Chardonnay and as such our winemaking approach is very Chardonnay-esq and we are excited about the potential of this incredibly rare variety.

### **COLOR**

Light golden straw.

### **AROMA**

Pretty and lifted aroma of quince, white peach, pastry, vanilla, rose petal and lemon butter.

### **PALATE**

A rich palate with an attractive chalky mouthfeel that displays pear, ripe peach and orange rind with hints of melon, almond meal and toasty oak. A wine and variety with a great future.

### **REGION**

Yallingup.

### **WINEMAKING & VITICULTURE**

The grapes are grown in the north of Margaret River. The handpicked bunches are cooled overnight before whole bunch pressing in the morning to minimise the extraction of phenolics. The partially clarified juice is fermented in French oak barrels for 10 months with regular lees stirring to enhance the wine's texture.

