



Alkimi Wines
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2016 Alkimi Wines Marsanne "Intrépide"

The word Intrépide was used because it was the best way to describe the wine. The obvious translation into english means that it is a wine of fearless ambition, where adventure, exploration and excitement take a front seat. Hold onto your hat and leave any prejudgements at the door before you walk in.

The Marsanne grapes were sourced from Wattle Glen Vineyard. The vineyard is a small 1 acre block of unirrigated vines located in Mount Evelyn, Yarra Valley. The grapes were handpicked at moderate ripeness when the pear, subtle mascarpone notes with bright acidity were present. This wine is a result of a small portion of the pick being fermented on skins in order gain body and texture. After 21 days on skins, the free-run was run to a single barrique for maturation and Malolactic fermentation was inhibited. A portion of the barrique was then bottled, filtered but unfinned, in September 2016.

The appearance is bronze. There are intriguing aromas of ginger spice, rockmelon, bees wax and fresh green pear. The palate shows chalky tannin from the skin contact. Upfront notes of lime pith are followed by fresh pine needle, blood orange and almond meal. The finish is long, puckering and compelling.

Drink this with fried tofu stir fry with mirin and miso. Serve at a mild room temperature.

This wine will continue to improve and flesh out over the next 2 - 3 years.

