

Raising the roof with Roussanne

There were four stand-out wines in our recent blind tasting of Australian Roussanne and Roussanne-dominant blends (see results page 78), according to our judging panel, and we asked the producers behind them to tell the story of their creation.

Sarah Gough, Owner/Manager
Box Grove Vineyard
Goulburn Valley, Victoria
Wine: Box Grove 2011 Roussanne (RRP\$28.00/bottle)
(100% Roussanne)



Owner and manager of Box Grove Vineyard in Victoria's Goulburn Valley, Sarah Gough.

VITICULTURE

The Roussanne grapes used to make this wine are estate grown. Box Grove Vineyard is located in the parish of Tabilk, in the Nagambie Lakes sub-region of the Goulburn Valley in central Victoria, 110 kilometres north of Melbourne.

Rhone varietals have been grown in this region, in amongst the tall river red gums, for more than 100 years. Roussanne has been in the area for 20 years. Our 2.5 hectares of Roussanne were planted in 1996. The scion material was taken from the St Huberts vineyard and grafted onto phylloxera-resistant rootstock at the then Chalmers Nursery, at Euston.

During the drought, as an experiment, a small portion was grafted onto the drought-resistant Paulsen rootstock. It is amazing to see the two blocks side by side on the same soil with the same watering regime and, yet, with such dramatically different canopies and bunch sizes and flavour.

At first this posed a considerable conundrum, gauging ripeness across the block. But once I began growing for my own label I could pick them separately and use their fruit for completely different products.

The larger bunches of shaded fruit from the heavier canopy on the drought-resistant rootstock have a steely acid backbone and delicate fruit flavours of pear. They have emerged to be perfect for use in verjus (crushed, filtered and bottled unripe grape juice), which I sell to leading restaurants in Melbourne), and the sparkling Roussanne, which I make from methode champenoise (I am currently selling the 2010 vintage which has spent four years in bottle). This is served by the glass at some of Melbourne's better restaurants.

The smaller bunches from the lighter canopy are shaded through canopy management techniques but do get filtered light which turns them an attractive russet colour as they ripen.

These are used for the dry table wine, like the 2011 Roussanne.

Like many vineyards in the area we have a mixture of deep red soils (where our red varieties are planted) and banks of granitic soils over ancient river gravel. Our white varieties are planted on the banks of granitic soil. They develop a distinctive minerality and complexity, characters we feel can be attributed to the soil they are planted on as much as the simple and traditional techniques used in the vineyard and winemaking.

The vineyard can be frost prone. We suffered a very severe frost in early spring 2006 and another one late in October 2013 which dramatically affected the sizes of our 2007 and 2014 vintages. As Roussanne is usually one of our last varieties to go through budburst, in most years it escapes the nips from the early frosts that worry the Italian varieties – Prosecco and Vermentino.

Tabilk usually enjoys warm, dry summers, cold wet winters, gentle springs and long, lingering ripening conditions over autumn.

The Roussanne vines were planted at a conventional planting rate of around 750 vines per acre, 1.8 metres apart. The scion material has its origins in four buds brought to Australia in the 1970s by Guille du Pury, of Yeringberg fame. He was encouraged to plant Roussanne by the late, great Rhone winemaker Gerard Jaboulet. He met Guille at a dinner in Melbourne and told him he could not imagine a vineyard planted to Shiraz and Marsanne alone. He said that Guille would need the perfume and elegance of Roussanne in his white wine as well.

Those four buds were cultivated by the CSIRO and cuttings were planted at Yeringberg, and later taken by St Huberts, Yering Station, Mitchelton, Tahbilk, Giaconda and Box Grove. No doubt others have taken some since then.

The vines were originally trained to VSP. The variety's natural growth habit is erect, so it responds well to such trellising.



Box Grove Vineyards grows two blocks of Roussanne – one grafted to phylloxera-resistant rootstock and a small portion grafted to the drought-resistant Paulsen rootstock. Although the two blocks are side by side on the same soil and are subjected to the same watering regime, both have dramatically different canopies, bunch sizes and flavour. The larger bunches from the Paulsen rootstock have proven to be perfect for use in verjus and for making sparkling Roussanne, while the smaller bunches from the phylloxera-resistant rootstock are used to make the table wine.

During the hot, dry years of 2007, 2008 and 2009 we found it beneficial to encourage some canes to droop to partially shade the fruit and protect it from the heat of the sun. It was particularly critical on the western side of the rows which took the full force of the hot afternoon sun in those years. With shading, the grapes ripened in cooler conditions and suffered less sunburn.

Pruning techniques over subsequent winters encouraged these laterals to grow out from the cordon at right angles and droop naturally. We developed a sort of ballerina trellis for the variety which was fantastic until the cool wet year of 2011 when we had to radically rethink our canopy management and lift the canes to allow good airflow and prevent mildew build up in the humidity. It also allowed whatever sun we could get onto the fruit.

I don't think we even turned an irrigation pump on in 2011, so wet were the spring and summer. Roussanne just loves a drink and it soaks any rain or watering straight up in to the fruit. Watering has to be judicious at the best of times.

In the cool, wet summer of 2011 the vines kept drinking up the rain and the crop grew bigger and bigger.

The sun was weak and it was becoming apparent that I may not ever get the heavy crop ripe. That was when I decided to strip fruit off, and rather than throw it on the ground I made my first verjus from the first green fruit harvested (6.0 Baume).

I also made a second pass through the vines and picked again at 10.5 Baume and made a substantial parcel of sparkling wine, again to lighten the load on the vines. The slow ripening and lean acid backbone in the grapes were perfect for the style.

All this enabled me to inch the fruit left on the vine toward the ripeness I wanted for a table wine. It was less rich and viscous as previous years. But it clearly had depth and perfume and texture.

We regularly mulch the vineyard and every winter spread a natural humus mix from Hybrid Ag, particularly on one poorer patch with clay soil. I make my own compost and we spread this in the parts with poorer soil as well.

The vineyard is pre-pruned late in winter and just before budburst we prune, hoping to delay budburst just a little longer beyond the dangerous frost period. The amount of two-bud spurs left per cane depends entirely on each vine. Those that are thriving are allowed four two-bud spurs per arm, while the vines on the poorer soils are limited to three two-bud spurs per arm.

WINEMAKING

Roussanne is usually one of the last varieties to ripen in our vineyard, well after the Shiraz and often after the Cabernet. As with Viognier, Roussanne develops its signature flavours of sweet ripe pear and minerality just as it is ready to pick. We pick it immediately or it can get very ripe and the alcohol too rich. It would not be hard to achieve an alcohol of well over 14% in Roussanne in our area.

In 2011, however, the variety inched slowly toward ripeness. I picked five tonnes for table wine and then wondered what I could do with the rest of the fruit. As we had made such little wine I decided to have a play. We did a small parcel as an 'orange' ferment to see what flavours we could produce in Roussanne using such a process.

To make an 'orange' wine you ferment the white grapes on skins (in an open grape bin) just as you would a simple red wine. As the ferment continues the colour turns orange (which would normally make you very nervous!); wonderful wild, funky flavours emerge, and the palate becomes even more textural. The wine is made at Fowles winery and some of the cellar hands gazed in horror as the ferment continued; a small portion

of this wine was used in the final 2011 blend. A small bit of that wine goes a long way!

The rest was picked a week or so earlier and crushed and fermented on wild yeast. It was fermented warm, some in very old barrels, more for complexity than to gain oak characters. The wine was then racked off gross lees and left on fine lees in tank for close to a year. The lees were stirred occasionally. We have found that this practice really builds the texture of our Roussanne. We use this technique every year. We have not made an 'orange' wine from Roussanne in any subsequent years.

I love the complex textural flavours of Roussanne. Using the simple techniques of picking at the right ripeness, a wild ferment and resting on lees for the best part of a year with occasional stirring, we can coax these flavours out further.

MARKETING

Roussanne is, sadly, very much a niche variety. It has passionate followers but it is not featured on many wine lists. I find this disappointing as it is a very versatile accompaniment to a wide range of foods – I have sold it to Thai restaurants, Italian style wine bars, and restaurants serving traditional French cuisine and it makes a beautiful partner to all those styles of foods. It is also sold through small specialist retailers, many of whom love it, and to a devoted group on my mailing list.

Those that love it adore its long lingering flavours, which it leaves long after the last drop has been drunk. Interestingly, I have also found it very saleable in China, perhaps because of its perfume and textural qualities; for those new to wine it has the mouthfilling flavour of a red wine, yet as a white it appeals to women. As very little white wine is chilled in China, even in summer, its perfume and texture are allowed to sing uninhibited (Roussanne can be chilled too much and becomes shy on the nose and palate if it is served too cold; I like to serve it at cellar temperature).

I have just had a special six-pack lay-flat gift box made and sell my Rhone varieties in this. I encourage my mailing list to mix and match their pack – three Shiraz Roussanne (my Shiraz has 3% Roussanne in it, produced through a co-ferment) and three Roussanne, or three different vintages of the Roussanne or two vintages of Roussanne and two bottles of the Shiraz Roussanne – that way they can explore the variety and the different flavours and characters different vintages produce.

It can also hold the 500ml bottle of Late Harvest Viognier and Roussanne I made in 2013 and a bottle of the sparkling Roussanne.

**Michael & Susan Papps, Owners/Winemakers
Yelland & Papps**

Barossa Valley, South Australia

**Wine: Yelland & Papps 2013 Devote Roussanne (RRP\$35.00/bottle)
(100% Roussanne)**

VITICULTURE

The fruit for our 2013 Devote Roussanne comes from a single grower (David Materne) at Greenock, in the north-west corner of the Barossa Valley. The vines were planted in 2002 on their own roots (clone unknown) in an east-west direction at an altitude of approximately 270m. Rows are 3.6 metres apart and vines 2.1m apart. The soils in the vineyard consist of a shallow (about 30cm) bed of sandy loam on top of a medium clay.

The vineyard is hand pruned to 14 buds per vine and is trellised to a single wire with a catch wire. Crop levels are aimed at 2.5-3 tonnes per acre.

We find Roussanne is very susceptible to sunburn, so David has implemented an early watering strategy to establish a



Susan and Michael Papps, owners and winemakers for Yelland & Papps based in South Australia's Barossa Valley.



The distinctive 'russet' colour of Roussanne is evident in this batch of grapes harvested for Yelland & Papps.

full canopy to avoid this happening. Watering after this is very weather dependant and generally may consist of six six-hour waterings throughout the growing season. David utilises drip irrigation which draws water from the Barossa Infrastructure Limited system.

WINEMAKING

The grapes are hand-picked towards the end of February or start of March depending on the season. We aim for a Baume level of between 11.7-12.7 and a pH between 3.2-3.4.

When these numbers are close to being achieved we constantly taste the fruit and wait for a balance of fruit, sugar and acid to be reached. We also try to avoid the bitterness that comes with Roussanne and its thick skins.

Once picked, the fruit sits in the cool room overnight to drop temperature as low as possible prior to destemming and crushing. Being a boutique producer we do not have a bag press, so all fruit is put through a basket press. We generally press as quickly as possible to avoid oxidation, but still try and press as gently as possible to avoid phenolics. The juice is then settled in tank overnight prior to racking with some fluffy lees and then transferred to 100% French oak, of which 10% is new. The juice is left to start fermenting naturally without the addition of any commercial yeast. Once primary ferment has finished (normally about 20 days), depending on flavours the wine is either left to naturally go through partial malolactic fermentation or sulfured. The wine is then stirred fortnightly

for six to eight months to achieve a creamy texture. The wine spends a total of eight to 10 months in barrel before racking, stabilising and filtering to bottle.

MARKETING

At Yelland & Papps we are a big fan of Roussanne; we think it is a beautiful varietal.

This wine sits in our Devote range, and is a traditionally made, single vineyard wine. In contrast, our Second Take Roussanne is basically unfiltered, with a lot more lees stirring; a very textured and cloudy wine.

Our Roussanne is mainly sold through our tasting room and mail order, but can also be found in restaurants and small independent liquor stores. People are still getting their head around Roussanne, and we see a huge difference in the exposure of this variety compared with when we first started making it. Here at Yelland & Papps we have Roussanne t-shirts and encourage the use of a Roussanne hashtag in social media, all in the name of getting this wonderful varietal out there and in the mouths of the people.

Peter Fraser, Winemaker

Yangarra Estate Vineyard

McLaren Vale, South Australia

Wine: Yangarra Estate 2008 Roussanne (RRP\$32.00/bottle) (100% Roussanne)



Winemaker for Yangarra Estate in McLaren Vale, Peter Fraser.

VITICULTURE

The grapes are sourced from a two-acre plot on our estate at Kangarilla, in McLaren Vale. The site has a north-east aspect, and is approximately 150m above sea level. The overlying soil is sandy with washed ironstone pebbles, under which is a clay layer at about 90cm. The Blewitt Springs/Kangarilla area is one of the cooler sub-districts of McLaren Vale. The site is relatively protected from wind and frost.

The Roussanne vines were grafted in 2004 onto Cabernet Sauvignon vines that were first planted in 1999. They are trellised to a single cordon at 900mm, with two-wire vertical shoot positioning. We prune to approximately 28 buds per vine, and then shoot thin in November to only two shoots per spur. We leaf pluck the south-east side of the canopy in mid-December. Irrigation is managed accordingly to growing tips and rainfall, but basically just keep the vines happy without creating too much vigour.

The estate is certified biodynamic. During the winter months the undervine is managed by cattle or sheep, with only

undervine mowing carried out during the growing season. We distribute mature compost (we do not band undervine) as required, and include fish and seaweed emulsions in foliar spray applications. We also apply 500 and 501 once to twice a year depending on the season.

Roussanne has quite slow sugar accumulation, and tends to be generally a later ripening variety. We find yields average between 2-2.5 tonnes per acre. We find it is important to get even sunlight into the bunches until we see quite even 'russet' colouring throughout. We generally pick at around 12-12.5 Baume depending on the season and flavour development.

WINEMAKING

We hand-pick the Roussanne into half-tonne bins. In most years we simply whole bunch press in a basket press. In extreme vintages we may destem and remove either raisined (hot year) or squishy berries that maybe caused by botrytis (wet/cold year) using our mechanical sorting table. No PMS or SO₂ is added. We generally do not acid adjust. No other additives are made.

About a third of the juice is transferred to old oak barrels for fermentation, with a third destemmed and put into 675L ceramic eggs to ferment on skins where it remains for between 90 and 120 days. No sulfur is added until coming off skins.

Malolactic fermentation is not encouraged, but without SO₂ it may happen. We sulfur the wines not on skins on completion of fermentation. The wine stays on lees for five to six months, some stirring of the lees.

We usually bottle in September; the wine is not fined but it is filtered.

MARKETING

This wine is predominantly sold on-premise at very wine savvy outlets run by passionate wine staff who like to hand sell emerging and more unknown varieties to their customers. The smaller, high quality independent retailers are also strong supporters. We have developed a loyal following by direct customers that love the richness, savoury and textural properties of this wonderful unique variety.

**Leigh Gilligan, General Manager
Gilligan**

McLaren Vale, South Australia

**Wine: Gilligan 2013 Roussanne Marsanne (RRP\$25.00/bottle)
(70% Roussanne/30% Marsanne)**

VITICULTURE

Our 2013 Roussanne Marsanne was made from single-vineyard fruit grown on The Wetlands Vineyard, located on California Road in McLaren Vale and owned by Sami and Robyn Gilligan, Alison MacDonald and Mark Vincent. There are 0.42 hectares each of Roussanne and Marsanne planted in this vineyard on clay-loam soils. The Wetlands Vineyard borders the California Road wetlands and is approximately 25 metres above sea level and 10 kilometres from the Gulf of St Vincent. The vines are planted in east-west rows with a northerly aspect. The climate experienced in the vineyard is Mediterranean with warm summers and mild rainfall-dominant winters. Temperatures from October to April can range from the low-mid teens to over 40°C.

The Roussanne and Marsanne were planted on own roots in 2007. The Roussanne clone is SAVII 1 while the Marsanne clone is 'McLaren Vale'. The vines are trained on a single cordon trellis, with a two-wire fixed offset. Row spacing is 3m and vine



Father and son Leigh and Sami Gilligan – partners in Gilligan and The Wetlands Vineyard, at McLaren Vale, which provided the fruit for the 2013 Gilligan Roussanne Marsanne.

spacing 1.5m. The crop is shoot thinned and then bunch thinned if necessary.

As McLaren Vale can be quite warm and sunny and both Roussanne and Marsanne are susceptible to sunburn it is important to maintain good leaf cover.

Permanent swards (mainly fescue) between the vines are mowed with the cuttings thrown under vine for mulch. One compost application is carried out per year at the rate of 8m³ per hectare.

Vines are hand-pruned to two-bud spurs giving approximately 25-30 buds per vine.

The fruit is hand harvested.

Minimal spraying is performed but lightbrown apple moth, downy and powdery mildew are major threats in the district. Both varieties are quite susceptible to botrytis (for example, in vintage 2011 we did not pick any fruit after a mid-harvest rain ruined the crop).

The vines yield approximately seven tonnes per hectare.

WINEMAKING

Fruit is hand-harvested with picking based on analysis and flavour profile. In 2013, both varieties were picked on 3 March with the Marsanne crushed and held in tank. The Roussanne was destemmed, crushed and received about three hours skin contact before the majority was pressed off into oak – two new and two one-year-old French oak hogsheads - for primary fermentation. It was left on lees for three months and stirred weekly. The balance of the Roussanne was transferred into the Marsanne tank for cold settling, racking and then primary fermentation. Both batches were fermented with Melody yeast. The Marsanne was a 13-day ferment from 13.4 Baumé; the Roussanne a 17-day ferment from 13.7 Baumé.

We gave the 2013 wine less skin contact and time on lees than previous vintages to retain more fruit freshness and reduce phenolics.

MARKETING

We make two premium wines under the Gilligan label - the Roussanne Marsanne and a Shiraz Grenache Mourvedre blend - and two entry level wines (made up of any barrels not deemed to make the cut for Gilligan). These are a red called Little Brother and a white named Little Sister.

Since starting the label in 2001 most of the wine has been exported mainly to Germany, Denmark, Canada, USA and Hong Kong. A small amount is sold directly via mail order and to several restaurants and independent wine stores in Australia. **WVJ**

Savoury and textural Roussanne – the red wine drinker's white

By Sonya Logan

Our inaugural tasting of Australian-made Roussanne and Roussanne-dominant blends comprised a mix of full, ripe styles and lean, green examples.

Just prior Christmas, the *Wine & Viticulture Journal* held its first tasting of Australian Roussanne and Roussanne-dominant blends.

Seventeen table wines – including 13 made from 100% Roussanne and four blends – as well as a sparkling version thrown in for interest were tasted blind by our panellists Peter Fraser, of McLaren Vale's Yangarra Estate; Andy Coppard, part-time winemaking consultant to McLaren Vale's Kay Brothers as well as a producer of his own label Lino Ramble; Sue Bastian, senior lecturer of oenology and sensory studies at The University of Adelaide; and University of Adelaide PhD student Sijing Li.

Both Fraser and Coppard make Roussanne and Roussanne blends themselves and have tasted and experienced Roussanne production in the Rhone wine region in southern France where the variety is believed to have originated.

Peter Fraser said that the tasting highlighted that Roussanne was a very savoury variety with none of the wines in the line-up expressing a lot of primary fruit characters.

"Personally, I prefer the fuller, riper styles. Leaner styles, to me, are more vinous and if I was going to make a fresh, fruity style of wine I probably wouldn't use this variety, but that's a personal view.

"I preferred the single varieties in the tasting. There was some interesting expression in the single variety wines while the blends seemed to be safer. In other words, the blends were probably more consumer-friendly but less quirky and interesting."

Fraser said Roussanne was a "pretty forgiving variety", adding: "All the French winemakers I've spoken to about Roussanne have said you really have to get it ripe otherwise it's pretty flavourless. It can also be prone to sweet and sour flavours; if don't give it the right amount of sun exposure you end up with bunches that are either dark green and hard or you get fruit that is fried and brown. Shoot thinning on the eastern side of rows helps that."

He said Roussanne was ideal for people who don't normally like white wines.

"It's the red wine drinkers white wine because it's got that richness and tannin. An example of a good Roussanne is one that has a crunchy lime peel, pithy, fresh, textural finish. Sometimes Roussanne can also exhibit brine and oystershell characters."

Fraser said one of the downsides to working with Roussanne, like many Rhone varieties is that it has to be pressed fairly gently.

"You can't press them very hard so your extraction rates are low which puts them in that slightly higher price point of around \$30 a bottle. So, if you want to go down to a \$20 price point you probably have to push the envelope a bit from an extraction point of view," he said.

Andy Coppard said the "great diversity of styles" in the tasting was pleasing.



Our panellists for our Roussanne tasting were (from left) Sue Bastian, senior lecturer of oenology and sensory studies at The University of Adelaide; University of Adelaide PhD student Sijing Li; Andy Coppard, part-time winemaking consultant to McLaren Vale's Kay Brothers and producer of his own label Lino Ramble; and Peter Fraser, of McLaren Vale's Yangarra Estate.

"There were lighter, leaner and greener styles to more fuller, richer, riper styles. That diversity is one of the good things about the style as some people like the warmth and glycerol characters of the latter while others like the citrus characters of the earlier-picked styles.

"Roussanne has great texture and a good mid-palate. You can work with that to a greater or lesser degree depending on the style you wish to make."

Referring to the Roussanne/Marsanne blends in the tasting, Coppard said Marsanne was more of a mid-palate wine while Roussanne had more line and length.

"For that reason the two can work well together in harmony like Cabernet and Merlot. But when you have good fruit to work with, by themselves the varieties also have their place. The standalone Roussannes in this tasting were better than the blends. There were some very good examples of the style and there weren't too many that were faulty or hot or over-oaked."

Sue Bastian said the tasting had demonstrated the textural properties of Roussanne.

"I love these wines because they're interesting. For Chardonnay drinkers it's a fantastic alternative. Some wines in here would be fantastic with rich food. If you don't want a red then perhaps this is a good alternative," Bastian said.

The panellists rated the following wines as the best in the tasting: Box Grove 2011 Roussanne, Yelland & Papps 2013 Devote Roussanne, Yangarra Estate 2008 Roussanne and the Gilligan 2013 Roussanne Marsanne.



BOX GROVE 2011 ROUSSANNE

(100% Roussanne)
Goulburn Valley, Victoria
13.0% v/v - screwcap
RRP\$28.00/bottle

Best of tasting: Mid yellow gold in colour with green tints. A perfumed, very attractive, medium-to-high intensity, complex nose with obvious brine and oystershell characters which can be a feature of Roussanne. Other aromas include white blossom, ozone, talc, lychees, and citrus blossom. Very streamlined palate that has lemon and lime characters and a lime peel finish that is typical of Roussanne. Zesty acid and intense citrus notes with some grapefruit pith. A warming finish.



YELLAND & PAPPS 2013 DEVOTE ROUSSANNE

(100% Roussanne)
Barossa Valley, South Australia
13.0% v/v - screwcap
RRP\$35.00/bottle

Best of tasting: Mid yellow gold in colour which is quite bright with a gold rim. High-intensity nose featuring some exotic tropical fruit, kaffir lime, toast, vanilla oak, butterscotch, a hint of wood smoke and slate-like minerality. Rich, medium-to full-bodied palate which is rich, round and complex with layers of flavour and texture. Oak is prominent but matched by lashings of fruit, particularly citrus.



YANGARRA ESTATE 2008 ROUSSANNE

((100% Roussanne)
McLaren Vale, South Australia
13.5% v/v - screwcap
RRP\$32.00/bottle

Best of tasting: Mid yellow gold in colour; almost fluorescent yellow with a gold rim. Nose is showing some development and is complex, rich and ripe with butter, straw, honey, spice, stewed pear, lemon rind, lime cordial and toast characters. Palate is full, fresh, rich, ripe, round and textural with pear, honey and toast; attractive burnt toffee character on the back palate. Warm lingering finish.



GILLIGAN 2013 ROUSSANNE/MARSANNE

(70% Roussanne, 30% Marsanne)
McLaren Vale, South Australia
13.5% v/v - screwcap
RRP\$25.00/bottle

Best of tasting: Mid to deep straw in colour with a bright yellow rim. Very attractive nose with characters of blackcurrant leaf, citrus blossom, gooseberry, lychees, cloves, spice and toast. Very intense, medium-bodied palate where more blackcurrant leaf and gooseberry is evident along with paw paw, limes and a hint of oak and vanilla. Excellent length, weight and balance. Slightly sweet.



MICHAEL HALL WINES 2014 ROUSSANNE

(100% Roussanne)
Barossa Valley, South Australia
11.5% v/v - screwcap
RRP\$38.00/bottle

Mid golden yellow in colour with a yellow-gold rim. Moderately intense nose featuring apple, quince, sultana, peach blossom, honeysuckle, butterscotch and a hint of lemon rind; caramel character also evident. Intense, medium-to-full bodied yet soft palate with notes of pear, lemon rind, vanilla, dried apricot, peach and nectarine; some lime rind on the long mineral finish. One taster thought the acid was "a little too soft". "Quite varietal with a great palate," said another.



TURKEY FLAT 2014 ROUSSANNE

(100% Roussanne, 5-months skin contact)
12.5% v/v - screwcap
RRP\$28.00/bottle

Mid yellow gold with a brilliant yellow rim. Medium-to-low intensity nose with savoury notes of smoked nuts, bacon, lemon rind and some green characters. Light to medium bodied palate which has excellent line and length and is somewhat sweet and sour; flavours of apricots, lemon rind, honeysuckle, freshly squeezed limes and lots of quartz-like minerality. Nice acid finish.



YANGARRA ESTATE 2014 ROUSSANNE

(100% Roussanne)
McLaren Vale, South Australia
13.5% v/v - screwcap
RRP\$32.00/bottle

Mid yellow gold in colour with a slightly brown hue. Nose is quite complex and savoury featuring characters of white peach, honeydew, freshly-cut hay, toast, honey and vanilla bean. Rich and ripe in the mouth with lots of savoury characters as well as honey, toast and apricots and a hint of crème brûlée. Grippy tannins but provide good structure; long finish which is a little hot. "Lovely rich wine with a mix of youth and aged characters for a heartier dish," said one taster.



CAMPBELLS 2014 LIMITED RELEASE ROUSSANNE

(100% Roussanne)
Rutherglen, Victoria
13.0% v/v - screwcap
RRP\$28.00/bottle

Bright colour of pale yellow gold with slight green flashes. Nose is light to medium bodied and somewhat subdued with some slate, mineral, cut grass, white flowers and citrus characters evident. Simple, citrus palate which is light to medium bodied and warming. "Not a great deal of depth or excitement but still very drinkable," noted one taster.



ST HUBERTS 2014 ROUSSANNE

(100% Roussanne)
Yarra Valley, Victoria
14.0% v/v - screwcap
RRP\$30.00/bottle

Mid straw in colour with a green tinge. Palate is light but fresh and inviting with notes of white flowers, hair oil, blackcurrant leaf, bubblegum, creamy lees, minerality and a hint of some stylish oak and gun flint. "Almost Chardonnay-esque," said one taster. Rich, soft, light to medium palate with some fine tannins and a hallmark crunchy lime finish. Layers of flavours which are rich and include honey, vanilla and tropical fruits with a slight sweetness. Excellent balance, length and weight.



D'ARENBERG 2013 THE MONEY SPIDER ROUSSANNE

(100% Roussanne)
McLaren Vale, South Australia
13.4% v/v - screwcap
RRP\$20.00/bottle

Bright colour of mid straw with green flashes. Nose is light, fresh, zesty and fairly fruit-forward featuring white flowers, nectarine, honey. Zesty acid on the palate with a hint of nectarine and gun flint. Interesting bubblegum and apricot character through the mid-palate. Slightly sweet finish.



INDIGO WINE COMPANY 2013 SECRET VILLAGE ROUSSANNE

(100% Roussanne)
Beechworth, Victoria
13.5% v/v - screwcap
RRP\$30.00/bottle

Bright mid-straw in colour with yellow and green flashes. Medium intensity nose which is ripe and fleshy of white flowers, white peach, rockmelon and some delicate nutty notes. Big, soft and juicy in the mouth with lively acid and some lemon curd, butter, honey, rockmelon, lychee and pineapple. A broad mid-palate with a warm, visceral finish. "A very user-friendly wine; safe but well made," said one taster.



BOX GROVE 2010 ROUSSANNE

(100% Roussanne)
Goulburn Valley, Victoria
14.0% v/v - screwcap
RRP\$28.00/bottle

Mid yellow gold in colour with a bright yellow rim. Intense, complex, rich and ripe nose that is showing some development; notes of lime cordial, grapefruit and honey and a hint of smokiness. Grapefruit and honey follows through onto the palate; lovely phenolic finish. Perhaps a bit warm on the finish which is tight and lingering. "A lovely food wine," thought one taster. "Probably reached its peak with the meat just starting to fall off the bone," said another.



LINO RAMBLE 2013 ROUSSANNE, MARSANNE VIOGNIER

(60% Roussanne, 30% Marsanne, 10% Viognier)
McLaren Vale, South Australia
12.8% v/v - screwcap
RRP\$28.00/bottle

Mid-straw in colour with green tints. Lean, tight citrus characters dominate the nose with quince, hazelnut, hair oil, florals, talc and a hint of barley sugars also evident. Mouth-watering, fresh acid in the mouth which shows steely citrus characters, vanilla and nuttiness with barley sugar coming through on the finish. "Lacking some fruit weight to balance the oak and yeast autolysis," said one taster.



GLENLOFTY 2012 ROUSSANNE MARSANNE

(79% Roussanne, 21% Marsanne)
Pyrenees, Victoria
14.0% v/v - screwcap
RRP\$25.00/bottle

Mid yellow gold in colour with a bright yellow and green rim. Moderately intense nose of honey, butter, ripe peach, mangoes and some tropical peach notes. Steely, lean, tight and full-flavoured palate with nice complexity; citrus, lemongrass and dried hay characters evident. Good line and length.



CHAMBERS ROSEWOOD 2009 ROUSSANNE

(90% Roussanne, 10% Marsanne)
Rutherglen, Victoria
11.9% v/v - screwcap
RRP\$7.00/bottle (cellar door)

Orange to yellow gold in colour. Honey, apricot, yellow peach, orange blossom and wet hay on the nose which is lacking freshness. Light-bodied, developed palate which is a bit oxidised and has characters of preserved lemon, bread, honey and toast; lively acid.



TORBRECK 2012 WOODCUTTERS ROUSSANNE VIOGNIER MARSANNE

(61% Roussanne, 28% Viognier, 11% Marsanne)
Barossa Valley, South Australia
13.5% v/v - screwcap
RRP\$21.50/bottle

Bright mid-straw in colour with some yellow and green tints. Characters of citrus, roasted nuts, vanilla, honey, bread, butter and baked apple pie on the nose. Palate is light-to-medium bodied, slightly reduced and sweet and showing some development; firm, drying acid with characters of white nectarine and a creamy, nutty mouthfeel; slightly phenolic finish.



CHAMBERS ROSEWOOD 2008 ROUSSANNE

(90% Roussanne, 10% Marsanne)
Rutherglen, Victoria
12.7% v/v - screwcap
RRP\$12.00/bottle (cellar door)

Pale straw in colour with a bright green rim. Medium to high intensity nose which features some pretty floral notes and apricot kernel which is unfortunately masked by SO₂. Light to medium-bodied palate which is lean and has lovely layers of fruit, including citrus, as well as hints of white peach and florals and overt SO₂.



BOX GROVE 2010 SPARKLING ROUSSANNE

(100% Roussanne)
Goulburn Valley, Victoria
12.2% v/v - screwcap
RRP\$30.00/bottle

Bright in colour which is pale to mid straw. Freshly cut hay, citrus blossom. Honeydew and rice crackers on the nose. Palate is firm, vibrant and lifted with a juicy rich mouthfeel and fresh acid; toast and fino sherry notes. "Different but I like it," noted one taster. "A rustic wine," noted another.