



# PRINCESS BUTTERFLY

## 2017 MARSANNE

*We are interested in the **language of wine**. We chose a multi layered collage as a front label as it is beautiful and simple, yet the closer you look the more you will find. The wines we make are much the same. They are made from vineyards and parcels that stand out from the rest, that are beautiful in their own right.*

*These are wines we love to drink. We know that you will interpret each of our wines in your own way, and no two bottles will ever be enjoyed in exactly the same context. What you bring to the wine will finish the story, it will provide value and meaning, and we hope you enjoy.*

**Wine by Jo Nash**



### 2017 VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Marsanne
Alcohol	12.5%
Best Consumed	2018 – 2023

### JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

### JO'S WINEMAKING

This wine is sourced from grapes grown in our vineyards in the Goulburn Valley region of Central Victoria. The individual parcels were harvested separately over a three week period in March. Picking and crushing was during the cool of the night to maintain freshness. Fermentation at cool temperatures for 14 days in stainless steel fermenters has helped enhance the pure, fresh clean flavours.

### JO'S WINE DESCRIPTION

My Princess Butterfly 2017 Marsanne offers aromas of citrus blossom, lemons and grapefruit that are reflected on a fresh and energetic palate of stone fruits, apple and pear. Minerally and tight in its youth, it is sure to become a wine of generosity and honeyed complexity with some bottle age.

### JO'S FOOD MATCHES

I love this wine most with modern Asian food. Marsanne and food are great friends and my Princess Butterfly Marsanne will pair well with all types of seafood and shellfish, particularly the special occasion varieties such as crab and lobster. She's also great company on her own at the end of a long, hot day.