



# primavera

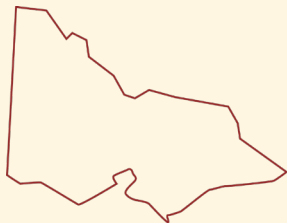
- SELECTIONS -

## VINEA MARSON

**LOCALITY:** Heathcote,  
Central Victoria

**WINEMAKER:** Mario  
Marson

[vineamarson.com](http://vineamarson.com)



**VICTORIA**

### VINEA MARSON



Mario Marson is one of Victoria's most experienced and respected winemakers, having spent some 35 years working on his craft in the Yarra Valley and Heathcote. Coming from an Italian heritage, where both his grandfather and great grandfather were wine-makers in Friuli, his career path was literally very much in his blood. And with father Giuseppe making wine from his home-grown vines in suburban Melbourne to accompany dinner each night, it was a natural, almost inevitable, progression for him to continue the long-held family tradition.



Winemaking through the generations

After undertaking formal studies at La Trobe and Charles Sturt Universities, Mario had the enviable experience of becoming viticulturist and winemaker at the iconic Mount Mary, in the Yarra Valley, working alongside its founder the late Dr. John Middleton, one of the most influential and revered figures in the Australian wine industry. Operating in this role for 15 years honed Mario's understanding of both the technical and creative skills required to produce premium quality wine, as well as establishing his own reputation as a talented and meticulous winemaker.



In 2000, Mario and his wife, Helen, established a vineyard in the foothills of the Mount Camel Range, in Heathcote. Bringing the traditions of old-world winemaking, Mario developed Italian varieties in a local setting, while also putting his own stamp on regional specialties, such as Shiraz and Viognier. Regular working trips to Italy and France have continued to refine his approach to viticulture and winemaking, while sourcing other indigenous Italian varieties from the cooler Alpine Valleys has provided the opportunity to embrace and further explore his Friulian heritage.

**The keynote with all  
Mario's wines is a feeling  
of vinosity, savouriness and  
subtlety, without heavy-  
handed winemaking  
artifice...**

...and a sense that these are essentially wines made to be enjoyed at the table, reflecting no doubt the influence of both his continental European ancestry, and his own winemaking journey. We can only say, salute!

## THE WINES



### 2016 Prosecco, Alpine Valleys

Sourced from the Alpine Valleys, this is produced from the Glera variety, traditionally better known in Italy simply as Prosecco. A small amount of Pinot Bianco is included, which is also permitted in the Prosecco DOC. Unusually, there is some secondary fermentation included in the winemaking process to provide an extra degree of structure and depth on the palate. Attractive green and ripe red apple aromas lead the way, with the lifted freshness expected of the style a feature. Shows good texture and some leesy complexity through the mid-palate and finishes with crispness and surprising length of flavour. At 9.0 g/L it's at the drier end for Prosecco, which is no bad thing. It compares more than favourably with any local or imported example at this price.



### 2013 'Grazia', Alpine Valleys

Inspired by the traditional field blend white wines of Friuli, 'Grazia' is made as a tribute to Mario's mother. Pinot Bianco and Malvasia d'Istria are picked together, then combined with Friulano and Picolit, which are picked a week later. The resulting blend is then fermented in older oak barrels and aged for around 9 months. A very individual style that shows both aromatic and savoury qualities. Aromas of baked apple and dried apricot mingle with sage, lemon curd and nuts. The palate is highly textural (barrel age having an influence), characterised by vinosity more than obvious upfront fruit, and shows excellent length on the finish. Unique.



### 2014 'Friulano #7', Alpine Valleys

Fermented in tank on skins for 7 days, then racked off and left to rest in a steel tank for 24 months. Glowing orange in the glass, beautifully bright and looking as though it could be sweet like an old dessert wine. It's not, of course, although the initial impression as you nose it shows overtones of marmalade with suggestions of ginger and sweet spice. Texture is the keynote on the palate, with savoury skin contact characters and richness that build gradually as it breathes. There's a freshness and life to the acidity that provides the perfect foil, and the flavour lingers impressively in the finish and aftertaste. This is a wine you can contemplate over the course of a day, or several days, and new aspects will continue to emerge. Fascinating stuff.



### 2017 Pinot Noir, Yarra Valley

Most of the fruit was sourced from the Coldstream subregion of the Yarra, with the remainder coming from Kangaroo Ground. With the bulk of the fruit coming off the valley floor, Mario has been cautious by picking on the earlier side and fermenting with 80% whole bunches. The result is a wonderful, lively Pinot with bright wild berries and crunchy acidity, with a hint of grip on the finish to help give structure and poise.



### 2017 Barbera, Heathcote

A wine built unashamedly to capture the character of the variety as expressed in its Piedmontese homeland. Picked early and produced using no oak, the crunchy vitality that makes Barbera so attractive in its youth is fully on show. Complexity is not really the goal here. It's a rush of vibrant and savoury-edged red fruit, with hints of cranberry and sour cherry in the flavour spectrum, that delivers the goods, matched with a light and refreshing rasp of astringency that provides the structure. Mario has succeeded admirably in producing an Australian example of Barbera that is actually faithful to its origins, rather than trying to re-invent it in a new-world style.



### 2013 Sangiovese, Heathcote

Sourced from Mario's original Heathcote plantings in the Cambrian volcanic soils, the wine spent 45 days on skins during ferment and post-ferment maceration; aged for 12 months in a combination of new (around 20%) and older French barriques. A really faithful expression of the variety is in evidence here, with sweet fruit, spice and savoury elements all in play. Classic varietal ripe cherry character is very much to the fore on the bouquet, with dried herbs adding a background note. The savoury aspect comes through on the palate, with the flavours (which echo the aromas) held in a light but persistent tannic structure that extends the finish. Almost demands to be matched with food – how very Italian!



### 2013 Shiraz Viognier, Heathcote

Mario really imposes his winemaking philosophy on this wine, immediately distinguishing it from the very ripe, sweet-fruited Heathcote Shiraz model that tends to be the prevailing style of the region. Around 7% Viognier is co-fermented, and maturation is in small, partly new French oak (around 30% new). Aromas of liquorice and anise introduce the bouquet, the plummy red fruit and dark cherry characters emerging as it opens up, with just a hint of apricot in the background. The palate is defined by its supple and silky texture, no more than medium-bodied, with fine tannin outlining the complexity of regional and varietal flavours and the subtle oak influence. A very elegant expression of Heathcote Shiraz.