



T O R B R E C K

BAROSSA VALLEY

2017 Roussanne

Roussanne was one of the first varieties we planted on our Descendant vineyard in 1994 and its unique characteristics have always been highly prized. Its distinctive, varietal aromas have been subtly enhanced with lees contact creating a textured, elegant wine style.

Roussanne is a key component of the Rhone's white varieties and it's always been our intention to showcase this varietal with a single vineyard expression.

The exceptional purity of fruit is completely reliant on the narrow window of 'optimum ripeness' and each row were assessed daily in the lead up to picking. With a vibrant hue and distinctive aromatics of nectarine, cinnamon spiced pear, peach and almond, the nose is immediately rewarding. With a fine and delicate palate, a persistence and formidable length displays lemon and nectarine fruits. Showing a soft gently textured palate, the natural balanced acidity will enable this wine to cellar and will certainly reward those with patience.

pH: 3.28
TA: 5.81g/L
Alcohol: 13%
VARIETAL: 100% Roussanne
VINEYARD: Planted in 1994 on the Descendant Vineyard, Marananga
PICKING DATE: 24th of March 2017

FERMENTATION:

This unique small batch was hand-picked early in the morning and immediately pressed and settled overnight in tank. This enabled the juice to stay very cool and from here it was racked and fermented in stainless steel. Once fermentation was complete the wine was allowed to rest on lees to enhance to textural element of Roussanne. The wine was racked off lees and bottled on the 5th of September 2017.