



T O R B R E C K

BAROSSA VALLEY

2017 Woodcutter's Roussanne Viognier Marsanne

In keeping with our Rhone influenced wine styles, the Woodcutter's RVM is the perfect summer tonic and an ideal quencher after a long day in the vineyard!

Wonderfully lifted, floral and fragrant with subtle notes of lychee, ripe passionfruit and cut grass. Full of ripe citrus and fleshy opulent lemon curd fruits the mid palate is nothing short of alluring and complex.

Although beautifully enjoyable in its youth with Oysters and fresh shellfish this wine will continue to increase in complexity with time and should provide compelling drinking over the coming years.

VARIETAL: 42% Roussanne 38% Viognier 20% Marsanne
SUB-DISTRICTS: Marananga and Kalimna
pH: 3.25
ACID: 5.56g/L
ALCOHOL: 13% Alc/Vol
HARVEST: 9th – 24th March 2017
ÉLEVAGE:

All varieties were handpicked and gently pressed to individual vats where they are naturally settled. After 24 hours the Roussanne was racked to tank, whilst the Marsanne & Viognier were transferred to seasoned French barriques. Each parcel endured a slow, cool fermentation and rested on fine lees for 6 months prior to 'assemblage'. The wine was bottled in September 2017.