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BAROSSA VALLEY

## 2014 Steading Blanc

*'It came as no surprise to find that these non-traditional Barossan varieties have adapted as well to their new home as their red counterparts have done over the last century or so.'*

*Inspired by the rich, luscious & mineral scented dry whites of the Rhône Valley the 2014 Steading Blanc is sourced entirely from our Descendant Vineyard on Roennfeldt Road.*

*Fragrant aromas of acacia flowers, roasted nuts and buttered citrus are neatly balanced with underlying hints of bees wax, minerals, chalk and fino.*

*The ripe, fleshy barrel fermented Viognier and Marsanne gives the palate extraordinary richness whilst the Roussanne contributes its more flinty and austere personality. The result is a seamless wine with a silken texture that can be enjoyed with anything from the sea, particularly with a rich crustacean based sauce.*

<b>VARIETAL:</b>	69% Viognier 19% Marsanne 12% Roussanne
<b>SUB-DISTRICTS:</b>	Marananga – 5 rows of each variety planted in the Descendant Vineyard
<b>VINEYARD:</b>	Planted on their own roots in 1994
<b>pH:</b>	3.42
<b>ACID:</b>	5.77g/L
<b>ALCOHOL:</b>	14% Alc/Vol
<b>HARVEST:</b>	17 <sup>th</sup> March, 20 <sup>th</sup> March & 26 <sup>th</sup> February.
<b>ÉLEVAGE:</b>	

All varieties were hand picked and gently pressed to individual vats where they 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 indigenous fermentation and rested on fine lees for 7 months prior to 'assemblage'. The wine was bottled on the 9th of December 2014.