



T O R B R E C K

BAROSSA VALLEY

2016 The Loon

A young Scottish lad is often referred to as a Loon which is an appropriate name for this young, boisterous Shiraz Roussanne.

Due to our success in co-fermenting Shiraz and Viognier, we thought it would be interesting (and fun) to co-ferment the skins from Roussanne with Shiraz. We selected a Shiraz vineyard in Ebenezer that gave us the perfect structure and purity of fruit to balance the aromatics of the Roussanne. Once the juice was gently whole bunch pressed from the Roussanne grapes, the skins were added to the Shiraz and co-fermented.

The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive. The bouquet is vibrant and lifted with hints of fresh cassis, spice, damson and nutmeg. The palate is where this wine's balance and silky texture really shines through. A dense, savoury portfolio awash with rich red fruits, wild blackberry, cassis, and hints of bitter dark chocolate. The supple, fine tannin structure completes the wine.

VARIETAL: 92% Shiraz, 8% Roussanne

REGIONS: Ebenezer

HARVEST: 2nd March 2015

pH: 3.83

ACID: 6.12

ALCOHOL: 14%

VINIFICATION: The wine was aged in a combination of seasoned French oak Hogsheads and one 4500l foudre to preserve and maintain the fresh aromatics and fruit vibrancy. Following 14 months maturation, the wine was assembled and bottled in May 2017 without the use of fining or filtration.