



T O R B R E C K

BAROSSA VALLEY

2010 Kyloe

All of our wines rely on great terroir and great viticulture, but we also believe that an extremely significant factor affecting the quality of our wine, is when the fruit leaves the vineyard (the picking date). This is particularly true for Mataro, where patience is required to ensure physiological and flavour ripeness is achieved, regardless of the sugar levels in the fruit. When picked green, Mataro can be tough, angular, insipid and lifeless. However, patience is rewarded with dense, wild and completely rounded wines made from ripe fruit. The climate in the Barossa Valley is perfectly suited to achieving this level of ripeness and is a place where we truly believe some of the best Mataro wines in the world can be made.

*“A Kyloe or Highland Cow is a wild and hardy beast.
This single varietal Mataro is fitting of the breed”*

VARIETAL: 100% Mataro

SUB-REGION: Marananga, Greenock, Moppa, Seppeltsfield, Gomersal & Ebenezer

HARVESTED: 7th April to 22nd April 2010

pH: 3.69

ACIDITY: 5.92g/L

ALCOHOL: 15.11%

FERMENTATION:

Each of the individual blocks (many were picked in different stages to ensure perfectly ripened fruit) were de-stemmed separately into both wooden & concrete open top fermenters where the juice was gently pumped over the skins twice a day for 7-10 days. After basket pressing the wine was transferred to tank where it naturally settled and was later racked into older French Hogsheads. Following 24 months maturation the wine was assembled and bottled in July 2012 without the use of fining or filtration.