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BAROSSA VALLEY

## 2012 Steading Blanc

*Inspired by the rich, luscious & mineral scented dry whites of the Rhône Valley the 2012 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 it's 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.*

VARIETAL: 44% Marsanne 32% Roussanne 24% Viognier  
SUB-DISTRICTS: Marananga – 5 rows of each variety planted in the Descendant Vineyard  
VINEYARD: Planted on their own roots in 1994  
pH: 3.51  
ACID: 5.33g/L  
ALCOHOL: 14.2% Alc/Vol  
HARVEST: 7th March –4th April 2012  
ÉLEVAGE:

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 30th of January 2012.