



T O R B R E C K

BAROSSA VALLEY

2010 The Steading Blanc

'It came as no surprise to find that these non-traditional varieties to the Barossa, 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 and mineral scented dry whites of the Rhône Valley, the 2010 The 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:	58% Marsanne 29% Roussanne 13% Viognier
SUB-DISTRICTS:	Marananga – 5 rows of each variety planted in the Descendant Vineyard
VINEYARD:	Planted on their own roots in 1994
pH:	3.24
ACID:	5.88g/L
ALCOHOL:	14.2% Alc/Vol
HARVEST:	24th February – 24th March 2010
VINIFICATION:	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 and Viognier were transferred to seasoned French oak 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 19 th November 2010.