



T O R B R E C K

BAROSSA VALLEY

2015 Marsanne

Marsanne was one of the first varieties we planted on our Descendant vineyard in 1994 and its unique characteristics have always been highly prized. Its distinctive, varietal aromas have been subtly enhanced with barrel fermentation creating a textured, elegant wine style.

Marsanne is a key component of the Northern Rhone's Hermitage Blanc, and it has always been our intention to showcase this varietal with a single vineyard expression.

The exceptional purity of fruit is completely reliant on the narrow window of 'optimum ripeness' and each row are assessed daily in the lead up to picking.

With a vibrant lemon, green hue and distinctive aromatics of lime, almond, stone fruits, thyme and spice, the nose is immediately rewarding.

A silky, opulent, textural mid-palate offers richness and formidable length of lime fruits, fresh cream and gentle spice.

The natural balanced acidity will enable this wine to cellar and will certainly reward those with patience.

VARIETAL:	100% Marsanne
VINEYARD:	Planted in 1994 on the Descendant Vineyard, Marananga
PICKING DATE:	21 st of February 2015
pH:	3.13
TA:	6.40g/L
VINIFICATION:	This unique small batch was hand-picked early in the morning and immediately pressed and settled overnight in tank. This enabled the juice to stay very cool, and from here it was fed directly into second fill French oak barriques, previously used for our Viognier. The barrels were left to undergo natural, indigenous 'wild' yeast ferment and this contributes to the distinctive fruit aromas and flavour characteristics. The barrels then underwent a slow fermentation on lees and were only racked once prior to bottling in late December 2015.