



T O R B R E C K

BAROSSA VALLEY

The Factor Collection

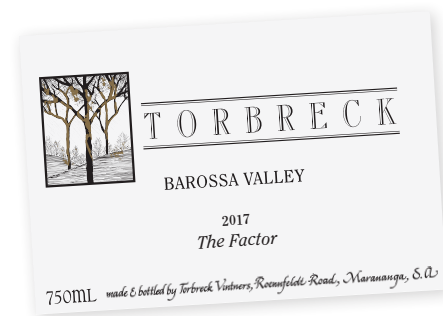
2017 – 2022



The Factor pays homage to the Barossa's unique point of difference – great old Shiraz vineyards and the growers who painstakingly tend and nurture them each year.

The manager on a highland estate is referred to as The Factor. Many of these vineyards were planted in the 19th century and because of South Australia's far-sighted quarantine policy, were not affected by the phylloxera outbreak that ravaged the vineyards of the world in the 1880s.

They survive on their own roots more than a century later as clonal time capsules. The reputation of the Barossa as the pre-eminent red wine growing region of Australia rests firmly on wines such as this.



2017 VINTAGE

After a cold and rainy winter in 2016, the Barossa had one of its wettest springs on record, replenishing sub-soil moisture and setting the vineyards up for a healthy summer.

Mild conditions during veraison and light rains in January and February 2017, were followed by an extended warm, dry Indian summer, creating perfect ripening conditions through to April 2017. An outstanding vintage producing bright, aromatic whites and intense, well-structured reds.

TASTING

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa, providing dense texture and richness to the palate with subtle notes of olive tapenade, saddle leather and minerals. Ripe aromas of plum and wild blackberries, olive, pepper and spice are all supported by a dark core of espresso roast, ripe blackberries and saltbush.

Brooding and densely packed, this lavish wine has ample generosity to cellar for many years, where it will slowly unravel.

TECHNICAL DETAILS

Variety

100% Shiraz.

Sub Regions

Gomersal, Krondorf, Marananga, Ebenezer.

Harvest

23rd March – 27th April 2017.

Maturation

24 months in a combination of new (40%), second fill and seasoned French oak barriques.

Analysis

Alc/Vol 15% – pH 3.57 – Acidity 5.98g/L

Colour

Deep Purple, almost black.

Aroma

Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark chocolate, roasted espresso and licorice.

Palate

Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long acidity.

Cellar

15 to 20 years.

“ THE GREATEST FACTOR I HAVE EVER TASTED. DRIVEN AND BRILLIANT. ”

JAMES SUCKLING – JUNE 2019

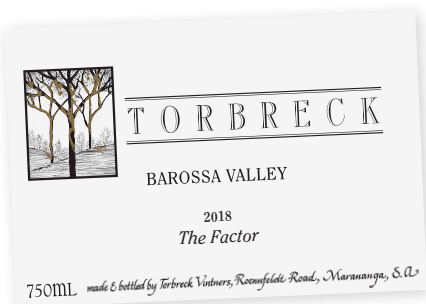
2018 VINTAGE

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

TASTING

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa, providing dense texture and richness to the palate with subtle notes of olive tapenade, saddle leather and minerals. Ripe aromas of Satsuma plum, wild blackberries, dark chocolate and five spice entwined with a dark core of espresso roast, ripe mulberries and saltbush.

Brooding and densely packed, this lavish wine has ample generosity to cellar for more than 20 years, where it will slowly unravel its beguiling riches.



TECHNICAL DETAILS

Variety

100% Shiraz.

Sub Regions

Gomersal, Krondorf, Marananga, Ebenezer.

Harvest

15th March – 4th April 2018.

Maturation

24 months in a combination of new (40%), second fill and seasoned French oak barriques.

Analysis

Alc/Vol 15% – pH 3.60 – Acidity 5.97g/L

Colour

Deep Purple, almost black.

Aroma

Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark chocolate, roasted espresso and liquorice.

Palate

Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long acidity.

Cellar

20+ years.

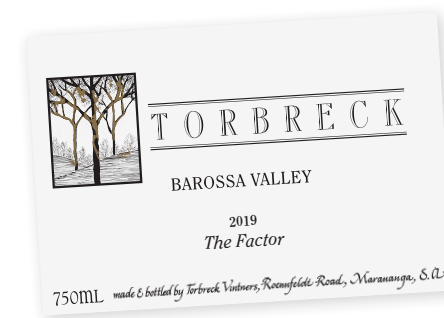
2019 VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

TASTING

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa. Very expressive with lifted black fruits such as satsuma plum, blackberry, compote, vanilla bean dark cocoa and maraschino liqueur. Complex, luxuriously dense and alluring.

The wine's voluptuous texture envelops the mouth with soft yet dense tannins and mouth filling viscosity. The flavours linger as the cleansing acidity polishes the palates gorgeous length and depth. Oak maturation is harmonious and well integrated adding to complexity on release. Enjoy from 2024 -2040. Best decanted and paired with rich winter dishes from most cuisines. Serve at 16°C.



TECHNICAL DETAILS

Variety

100% Shiraz.

Sub Regions

Gomersal, Krondorf, Marananga, Ebenezer.

Harvest

6th March – 19th March 2019.

Maturation

24 months in a combination of new (40%), second fill and seasoned French oak barriques.

Analysis

Alc/Vol 15% – pH 3.54 – Acidity 5.79g/L

Colour

Deep Purple, almost black.

Aroma

Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark cocoa, vanilla bean and maraschino liqueur.

Palate

Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long refined acidity.

Cellar

20+ years.

2017 THE FACTOR

96 THE COOLER VINTAGE HAS DIALED THIS IN NICELY. SO MUCH CONCENTRATED FLAVOR. SEAMLESS TEXTURE. EXCELLENT LENGTH. A GREAT FACTOR! **JAMES SUCKLING**

95 THE WINE ADVOCATE

2018 THE FACTOR

96

Very deep, dark red/purple colour, with a bouquet that shouts north-western Barossa: graphite, ironstone, fresh-turned earth, savoury and complex. The wine is very full-bodied, and strongly built: the carpentry is impressive (that's structure, not oak). Superbly rich, fleshy and sustained through a very long palate and follow-through. It shapes up like a whopper but the tannins are supple and fine, smooth and not at all forbidding as we might have anticipated. Excellent.

THE REAL REVIEW

96 DECANTER

2019 THE FACTOR

96 THERE JUST SEEMS TO BE SO MUCH PACKED INTO THE WINE YET EVERYTHING IS IN PROPORTION AND TRUE. POWER WITH GRACE. **THE WINE ADVOCATE**

97 JAMES SUCKLING

98

A pristine nose of ripe and intense black-berries, blueberries and redcurrants, as well as some sanguine, rust-like notes. This is an excellent edition of The Factor. I like the power and focus this wine delivers and, in 2018, it is a wine of great length and presence. Abundant ripe blackberries bathe the palate. Try from 2025.

JAMES SUCKLING

2020 THE FACTOR

96 THIS IS A SYBARITIC, SUPERSTAR WINE THAT REFLECTS THE WARM, CONCENTRATED, DRY, LOW-YIELDING VINTAGE FROM WHENCE IT CAME. THIS IS CLASSIC, POLISHED, MIDNIGHT TORBRECK HERE. **THE WINE ADVOCATE**

96 THE WINE COMPANION

2021 THE FACTOR

96 BOOM! TIGHTLY COILED, A BULLET OF BLACK FRUIT, TAUT ACIDITY AND A FIRM BACKBONE OF CHISELLED TANNINS PROPEL THE PALATE ALONG WITH DEADLY FOCUS AND NO SHORTAGE OF PACE. **DECANTER**

19/20 MATTHEW JUKES

96 THE WINE ADVOCATE

2022 THE FACTOR

96 IMPRESSIVELY DENSE AND VIGOROUS WITH LOVELY FLOW AND LENGTH. STYLISH AND INDIVIDUALLY TORBRECK IN STYLE. **VINTAGE JOURNAL**

96 THE WINE ADVOCATE

98 MATTHEW JUKES





2020 VINTAGE

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest- a dry winter and spring were followed by very hot and dry December and January.

Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

TASTING

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa. Very expressive with lifted black fruits such as satsuma plum, blackberry, compote, vanilla bean dark cocoa and maraschino liqueur. Complex, luxuriously dense and alluring. The mineral components highlight Barossa Ironstone, dried earth and eucalypt.

The wine's voluptuous texture envelops the mouth with soft yet dense tannins and mouth filling viscosity. The flavours linger and the cleansing acidity polishes the palates gorgeous length and depth. Oak maturation is harmonious and well integrated adding to complexity on release. Enjoy from 2024 -2045. Best decanted and paired with rich winter dishes from most cuisines.

TECHNICAL DETAILS

Variety

100% Shiraz.

Sub Regions

Gomersal, Krondorf, Marananga, Ebenezer.

Harvest

16th March – 3rd April 2020.

Maturation

24 months in a combination of new (40%), second fill and seasoned French oak barriques.

Analysis

Alc/Vol 15% – pH 3.55 – Acidity 6.08g/L

Colour

Deep Purple, almost black.

Aroma

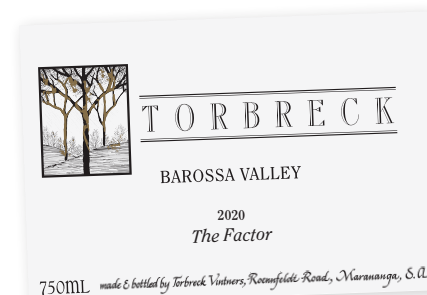
Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark cocoa, vanilla bean and maraschino liqueur.

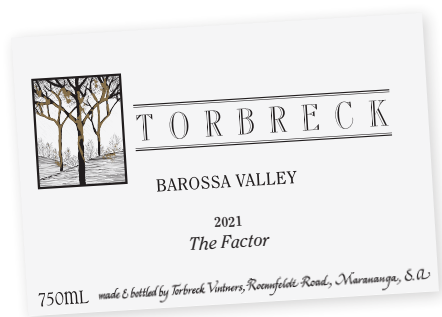
Palate

Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long refined acidity.

Cellar

20+ years





2021 VINTAGE

The 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance.

TASTING

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa. Very expressive with lifted black fruits such as satsuma plum, blackberry, compote, vanilla bean dark cocoa and maraschino liqueur. Complex, luxuriously dense and alluring. The mineral components highlight Barossa Ironstone, dried earth and eucalypt.

The wine's voluptuous texture envelops the mouth with soft yet dense tannins and mouth filling viscosity. The flavours linger and the cleansing acidity polishes the palates gorgeous length and depth. Oak maturation is harmonious and well integrated adding to complexity on release. Enjoy from 2024 -2045. Best decanted and paired with rich winter dishes from most cuisines. Serve at 16°C.

TECHNICAL DETAILS

Variety

100% Shiraz.

Sub Regions

Gomersal, Krondorf, Marananga, Ebenezer.

Harvest

3rd March – 8th April 2021.

Maturation

24 months in a combination of new (40%), second fill and seasoned French oak barriques.

Analysis

Alc/Vol 15.5% – pH 3.59 – Acidity 6.14g/L

Colour

Deep Purple, almost black.

Aroma

Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark cocoa, vanilla bean and maraschino liqueur.

Palate

Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long refined acidity.

Cellar

20+ years.

2022 VINTAGE

The 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hailstorm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn-out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

TASTING

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa. Very expressive with lifted black fruits such as satsuma plum, blackberry compote, maraschino cherry, vanilla bean, dark cocoa and a secondary note of black tea, dark cocoa and espresso grounds. Complex, luxuriously dense and alluring. The mineral components highlight Barossa Ironstone, dried earth and eucalypt.

The wine's voluptuous texture envelops the mouth with soft yet dense tannins and mouth filling viscosity. The flavours linger and the cleansing acidity polishes the palates gorgeous length and depth. Oak maturation is harmonious and well-integrated adding to complexity on release. A modern version of a Barossa classic that will age for 20+ years. Enjoy from 2024 -2045. Best decanted and paired with rich winter dishes from most cuisines. Serve at 16°C

TECHNICAL DETAILS

Variety

100% Shiraz.

Sub Regions

Gomersal, Krondorf, Marananga, Ebenezer.

Harvest

22nd March – 6th April 2022.

Maturation

24 months in a combination of new (40%), second fill and seasoned French oak barriques.

Analysis

Alc/Vol 15.5% – pH 3.64 – Acidity 6.07g/L

Colour

Deep Purple, almost black.

Aroma

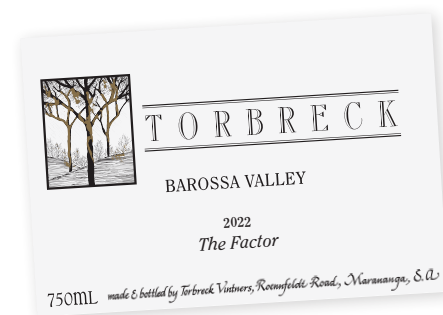
Intense black fruits such as satsuma plum, blackberry compote, dark cocoa, vanilla bean and maraschino cherry.

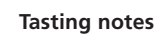
Palate

Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long refined acidity.

Cellar

20+ years.



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TORBRECK VINTNERS – BAROSSA VALLEY

Cellar Door open 7 days, 10am – 5pm

348 Roennfeldt Road, Marananga SA 5355 PO Box 583, Tanunda SA 5352

T +61 (8) 8562 4155 **E** cellardoor@torbreck.com



www.torbreck.com