

DESCENDANT 2017



T O R B R E C K

BAROSSA VALLEY



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BENEFITING FROM COVETED ATTRIBUTES
AND A UNIQUE SOURCE OF GENETIC
MATERIAL, THIS WINE IS THE DIRECT
DESCENDANT OF ANCESTOR RUNRIG

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This single vineyard, located next to our winery block on Roennfeldt Road, was planted in 1994 with cuttings taken from our RunRig grower vineyards – some of the oldest genetic vine material in Australia.

Shiraz is crushed straight on top of Viognier, which has been lightly pressed for RunRig, and the blend of fruit is then co-fermented. Maturation over 20 months in barrels that have previously been used for RunRig.

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

Intense, perfumed fruits with an underlying layer of lavender and spice. Dense dark cherry and blueberry fruit is perfectly interwoven with subtle nuances of spice and cinnamon. Full-bodied with great concentration, yet retaining firm yet supple tannins this suave wine has impeccable balance. Descendant will reward you with its immediate charm and can be enjoyed upon release with just a few hours breathing, however, we recommend locking the other bottles away for 5+ years to enjoy its further potential, or better still cellaring for the next 15 years plus.

VARIETY:	93% Shiraz, 7% Viognier Co-fermented
VINEYARD:	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards
SUB-REGION:	Marananga
HARVEST:	28 th March 2017
MATURATION:	20 months in second fill French oak barriques, previously used for RunRig
ANALYSIS:	Alc/Vol 15% pH 3.56 Acidity 5.82g/L
COLOUR:	dark blood red/garnet
AROMA:	Lifted floral, and perfumed notes intermingle with aromas of red and black fruits such as plum, black berry and mulberry.
PALATE:	The tannins and balance strike you immediately. The viognier skins providing the extra tannin grip and firmer structure, ready for cellaring.
CELLAR:	15 to 20 years