

HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE 2017



T O R B R E C K

BAROSSA VALLEY



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THE HILLSIDE VINEYARD IS ONE OF THE PRINCIPAL VINEYARD ESTATES FUNDAMENTAL TO THE TORBRECK COLLECTION OF BAROSSA VALLEY VINEYARDS AND WINES

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Due to our success in co-fermenting Shiraz and Viognier, we thought it would be interesting to co-ferment the skins from Roussanne with Shiraz. We selected a Shiraz vineyard in Lyndoch that gave us the perfect structure and purity of fruit to balance the aromatics of the Roussanne. Once the juice was gently whole bunch pressed from the Roussanne grapes, the skins were added to the Shiraz and co-fermented. The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive.

VARIETY:	92% Shiraz, 8% Roussanne
VINEYARD:	Hillside
SUB-REGION:	Lyndoch
HARVEST:	2 March 2017
MATURATION:	14 months in a seasoned 4500L French oak foudre barrel to preserve and maintain the fresh aromatics and fruit vibrancy
ANALYSIS:	Alc/Vol 15% pH 3.58 Acidity 6.15g/L
COLOUR:	Deep purple to black core
AROMA:	Cassis, sweet nutmeg and clove spice with satsuma plum notes
PALATE:	Round and plush with good balanced acidity and firm but round tannins
CELLAR:	10 to 12 years

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 bouquet is vibrant and lifted with hints of fresh cassis, nutmeg and spice. The palate is where the silky texture and balance of this wine really shines through - a dense, fresh portfolio, awash with rich red fruits, wild blackberry, peppercorns and hints of bitter dark chocolate. The generous fine tannin structure creates a soft, elegant wine style.