

# THE FACTOR 2017



T O R B R E C K

BAROSSA VALLEY



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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

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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.

## 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

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<b>VARIETY:</b>	100% Shiraz
<b>SUB-REGIONS:</b>	Gomersal, Krondorf, Marananga, Ebenezer
<b>HARVEST:</b>	23 <sup>rd</sup> March – 27 <sup>th</sup> April 2017
<b>MATURATION:</b>	24 months in a combination of new (40%), second fill and seasoned French oak barriques
<b>ANALYSIS:</b>	AlcVol 15% pH 3.57 Acidity 5.98g/L
<b>COLOUR:</b>	Deep Purple, almost black.
<b>AROMA:</b>	Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark chocolate, roasted espresso and licorice.
<b>PALATE:</b>	Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long acidity.
<b>CELLAR:</b>	15 to 20 years

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