

DESCENDANT 2018



TORBRECK

BAROSSA VALLEY



“

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 is in barrels that have previously been used for RunRig.

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

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 tannin, 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:	92% Shiraz, 8% Viognier Co-fermented
VINEYARD:	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards
SUB-REGION:	Marananga
HARVEST:	29 th March 2018
MATURATION:	20 months in second fill French oak barriques, previously used for RunRig
ANALYSIS:	Alc/Vol 15% pH 3.61 Acidity 6.03 g/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
