HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE
2018

TORBRECK
BAROSSA VALLEY

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

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:	13th March 2018
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 3.62 Acidity 5.69g/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

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 aromas are highlighted by a core of black fruits such as black plum, blackberry, black currant and spice, such as clove and nutmeg. The oak aromas are balanced and muffled by the primary fruits that swell in the glass. A plush mouthfeel surrounds the core of dark fruits and complements soft and silky tannins that are harmonious and textural. A wine that will benefit from medium term cellaring is recommended, if you can resist its youthful allure.