

MARSANNE

2018



TORBRECK

BAROSSA VALLEY



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MARSANNE WAS ONE OF THE FIRST VARIETIES PLANTED TO OUR DESCENDANT VINEYARD IN 1994 AND THE DISTINCTIVE VARIETAL AROMAS OF THIS PREMIUM FRUIT HAVE BEEN SUBTLY ENHANCED WITH BARREL FERMENTATION, CREATING A TEXTURED, ELEGANT WINE STYLE

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Marsanne is a key component of the Northern Rhone's Hermitage Blanc and it's always been our intention to showcase this varietal with a single vineyard expression.

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 lifted bouquet lifts from the glass filled with aromas of nashi pear, grapefruit, and some green apple like notes. There is a hint of cinnamon like spice from partial oak maturation that is seamlessly integrated.

The palate feels very light and lifted on first taste and the after finish is long with cleansing acidity. The wine will mature slowly over the next 7 years developing toasted lemon butter complexities adding an extra nuance of pleasure.

VARIETY:	100% Marsanne.
VINEYARD:	Descendant Vineyard, planted 1994
SUB-REGION:	Marananga
HARVEST:	11 th March 2018
MATURATION:	10 months new and seasoned french barrique
ANALYSIS:	AlcVol 13% pH 3.16 Acidity 5.03g/L
COLOUR:	Pale straw
AROMA:	pear, grapefruit and green apple with cinnamon spice
PALATE:	Medium bodied with lifted aromas and texture balanced by cleansing acidity
CELLAR:	now - 2025
