

THE FACTOR 2018



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

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 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 Satsuma plum, wild blackberries, dark chocolate and five spice entwined with a dark core of espresso roast, ripe mulberries and saltbush.

Brooding and densely packed, this lavish wine has ample generosity to cellar for more than 20 years, where it will slowly unravel its beguiling riches.

VARIETY:	100% Shiraz
SUB-REGIONS:	Gomersal, Krondorf, Marananga, Ebenezer
HARVEST:	15 th March – 4 th April 2018
MATURATION:	24 months in a combination of new (40%), second fill and seasoned French oak barriques
ANALYSIS:	Alc/Vol 15% pH 3.60 Acidity 5.97g/L
COLOUR:	Deep Purple, almost black.
AROMA:	Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark chocolate, roasted espresso and liquorice.
PALATE:	Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long acidity.
CELLAR:	20 + years
