

THE STEADING
BLANC
2019



T O R B R E C K

BAROSSA VALLEY



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IT COMES AS NO SURPRISE TO FIND THAT NON-TRADITIONAL BAROSSAN VARIETIES SUCH AS ROUSSANNE, MARSANNE AND VIOGNIER, HAVE ADAPTED AS WELL TO THEIR NEW HOME AS THEIR RED COUNTERPARTS HAVE DONE OVER THE LAST CENTURY OR SO

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Inspired by the rich, luscious and mineral scented dry whites of the Rhône Valley, The Steading - Blanc is sourced entirely from the Descendant Vineyard on Roennfeldt Road first planted in 1994 on the Torbreck estate.

The ripe, fleshy, barrel fermented Viognier and Marsanne gives the palate a textural edge whilst the Roussanne contributes it's more flinty and austere personality.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed. .

TASTING

Fragrant aromas of acacia flowers, roasted nuts and buttered citrus are neatly balanced with underlying hints of bees wax and minerality. Medium to full-bodied with a lovely creaminess that lends texture to the opulent fruit, it is invigorated by a lively line of acid and a long, spicy finish. The Steading - Blanc is a seamless wine with a silken texture that can be enjoyed with a rich crustacean based sauce and anything from the sea.

VARIETY:	41% Marsanne 39% Viognier 20% Roussanne
VINEYARD:	Descendant Vineyard, planted in 1994
SUB-REGION:	Marananga
HARVEST:	20 th February – 17 th March 2019
MATURATION:	Roussanne racked to tank Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 10 months in a combination of seasoned and new French oak barriques
ANALYSIS:	Alc/Vol 13% pH 3.18 Acidity 5.81g/L
COLOUR:	Light Straw
AROMA:	Fragrant, floral with underlying roasted nuts and citrus tones
PALATE:	Medium bodied, gentle texture on the mid palate and fine driving acidity
CELLAR:	From release to 3 years
