

WOODCUTTER'S - ROUSSANNE MARSANNE VIOGNIER 2019



T O R B R E C K

BAROSSA VALLEY



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IN KEEPING WITH OUR RHÔNE
INFLUENCED WINE STYLES,
WOODCUTTER'S - ROUSSANNE,
MARSANNE, VIOGNIER IS COMPLEX,
TEXTURED YET EMINENTLY
QUAFFABLE WHITE

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The dominant variety is Roussanne which provides structure and finesse, the Marsanne gives the wine palate texture and richness, while the Viognier offers a pure, floral lift and finishes the wine with refinement and elegance.

This blend demonstrates that these non-traditional varieties have adapted to their new home in the Barossa just as well as their red counterparts have done over the last century or so.

VARIETY:	47% Roussanne 33% Marsanne 20% Viognier
SUB-REGIONS:	Marananga and Ebenezer
HARVEST:	21 st Feb – 7 th March 2019
MATURATION:	Roussanne racked to tank Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 6 months in seasoned French oak barriques
ANALYSIS:	13.5 Alc/Vol % 3.32 pH 5.00 Acidity g/L
COLOUR:	Light straw
AROMA:	Exotic tropical fruits and lifted floral aromas of honeysuckle and nectarine
PALATE:	Medium bodied with long flavours and cleansing acidity. Dominant flavour spectrum of citrus and tropical fruits
CELLAR:	From release to 3 years

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

Wonderfully lifted, floral and fragrant with subtle notes of lychee, ripe passionfruit and cut grass. Full of ripe citrus and fleshy opulent lemon curd fruits the mid palate is nothing short of alluring and complex. Best enjoyed in its youth with Asian salads, oysters and fresh shellfish.