

HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE 2020



T O R B R E C K

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.

VINTAGE

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest- a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. Semillon and Viognier were the starring whites, with delicate flavours and aromas. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

TASTING

Lifted aromas offer a core of black fruits such as satsuma plum, blackberry and blackcurrant with complexity interwoven with graphite and milk chocolate. The palate's round and 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.

VARIETY:	91% Shiraz, 9% Roussanne
VINEYARD:	Hillside
SUB-REGION:	Lyndoch
HARVEST:	17 th March, 2020
MATURATION:	14 months in a seasoned 4500L French oak foudre barrel to preserve and maintain the fresh aromatics and fruit vibrancy
ANALYSIS:	15 Alc/Vol % 3.58 pH 6.22 Acidity g/L
COLOUR:	Deep purple to black core
AROMA:	Blackberry, blackcurrant and macerated plum woven into secondary notes of milk chocolate and graphite.
PALATE:	Luxurious depth balanced by soft velvet-like tannins and firm acidity wrapped around generous mouth filling fruit flavours.
CELLAR:	10 to 12 years
