DESCENDANT 2021



TORBRECK

BAROSSA VALLEY



Co-fermented

VINEYARD: Descendant vineyard, planted in 1994 with

94% Shiraz, 6% Viognier

cuttings from the RunRig vineyards

SUB-REGION: Marananga
HARVEST: 24th March 2021

VARIETY:

COLOUR:

MATURATION: 20 months in second fill French oak

barriques, previously used for RunRig

ANALYSIS: Alc/Vol 15%

pH 3.64 Acidity 5.87 g/L

Dark blood red/garnet

AROMA: Lifted floral, and perfumed notes

intermingle with aromas of red and black

fruits such as plum, blackberry and

mulberry.

PALATE: Charming mouthfeel and harmonious

balance strike you immediately. The flavours linger with soft yet firmer structure. Plush, voluptuous and alluring with pronounced length and cleansing acidity. Immediately enjoyable but better

with cellaring.

CELLAR: 5-15 years and serve at 16C



BENEFITING FROM COVETED ATTRIBUTES
AND A UNIQUE SOURCE OF GENETIC
MATERIAL, THIS WINE IS THE DIRECT
DESCENDANT OF ANCESTOR RUNRIG



This single vineyard, located next to our winery block on Roennfeldt Road, was planted in 1994 with cuttings taken from our RunRig grower vineyards – some of the oldest genetic vine material in Australia.

Shiraz is crushed straight on top of Viognier, which has been lightly pressed for RunRig, and the blend of fruit is then co-fermented. Maturation over 20 months is in barrels that have previously been used for RunRig.

VINTAGE

The 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance.

TASTING

Wonderfully lifted aromatics, perfumed fresh black and red fruits complemented by spice and florals wafting from the glass. Blackcurrants, mulberry, cassis, and satsuma plum intertwine with pot-pourri, dried apricots, cloves and star anise. The palate shows the integration of dark Barossa fruits and second use RunRig French oak barriques balanced by trademark viscosity. A firm mouthfeel of fine grained tannins balanced by dense yet creamy like texture extolling the vineyard pedigree. Pair with forest game, mushrooms or truffles. Serve at 16C. Ready from 2024- 2040. Store in a cool cellar or wine fridge.