

THE FACTOR 2021



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

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

The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa. Very expressive with lifted black fruits such as satsuma plum, blackberry, compote, vanilla bean dark cocoa and maraschino liqueur. Complex, luxuriously dense and alluring. The mineral components highlight Barossa Ironstone, dried earth and eucalypt. The wine's voluptuous texture envelops the mouth with soft yet dense tannins and mouth filling viscosity. The flavours linger and the cleansing acidity polishes the palates gorgeous length and depth. Oak maturation is harmonious and well integrated adding to complexity on release. Enjoy from 2024 -2045. Best decanted and paired with rich winter dishes from most cuisines. Serve at 16C

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| VARIETY: | 100% Shiraz |
| SUB-REGIONS: | Gomersal, Krondorf, Marananga, Greenock |
| HARVEST: | 3 rd March – 8th April 2021 |
| MATURATION: | 24 months in a combination of new (40%), second fill and seasoned French oak barriques |
| ANALYSIS: | Alc/Vol 15.5% pH 3.59 Acidity 6.14g/L |
| COLOUR: | Deep Purple, almost black. |
| AROMA: | Intense black fruits such as satsuma plum, blackberry and boysenberry. Dark cocoa, vanilla bean and maraschino liqueur. |
| PALATE: | Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long refined acidity. |
| CELLAR: | 20 + years - serve at 16C |
