

## DESCENDANT 2022



# TORBRECK

BAROSSA VALLEY



“

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 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hailstorm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn-out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

### TASTING

Wonderfully lifted perfumed aromatics of 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 and interestingly white pepper due to the cooler than usual season. The palate shows the integration of dark Barossa fruits complimented by second use RunRig French oak barriques balancing the trademark viscosity of this site. A full-bodied wine with elongating, plush mild tannins balanced by a dense yet creamy like texture extolling the vineyard pedigree. Pair with forest game, mushrooms or truffles. Serve at 16C. Ready from 2025- 2044.

VARIETY:	92% Shiraz, 8% Viognier Co-fermented
VINEYARD:	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards
SUB-REGION:	Marananga
HARVEST:	6 <sup>th</sup> April 2022
MATURATION:	20 months in second fill French oak barriques, previously used for RunRig
ANALYSIS:	Alc/Vol 15% pH 3.60 Acidity 5.80 g/L
COLOUR:	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 and structure. Plush, voluptuous and alluring with pronounced length and cleansing acidity. Immediately enjoyable yet will improve with cellaring.
CELLAR:	12-15 years and serve at 16C