

HILLSIDE VINEYARD GRENACHE 2022



T O R B R E C K

BAROSSA VALLEY



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GRAPES GROWN AT OUR HISTORIC HILLSIDE PROPERTY, LOCATED IN THE SOUTHERLY BAROSSA SUB-REGION OF LYNDOK, ARE TYPIFIED BY LIFTED AROMATICS AND FINE TANNINS, PROVIDING US EACH YEAR WITH EXCEPTIONAL FRAGRANCE, RICHNESS AND TEXTURE

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This exceptional single vineyard Grenache comes from the most southerly owned Torbreck vineyard in the Barossa Valley, The Hillside Vineyard located just north of the township of Lyndoch on the gentle westerly facing high slopes. The soil composition comprises of mostly dark red clay scattered with shale, quartzite and ironstone. These dry grown bush vines are always low yielding and consistently produce outstanding fruit.

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 hail storm 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

This unique parcel of single vineyard old bush vine Grenache from vines planted in 1949. From a cooler harvest, lifted aromas of damson plum, red currant, cranberry and red cherry lift from the glass. Intermingling the red fruits is secondary notes of beef jerky, wild shitake mushrooms, clove and white pepper. The palate has an abundance of red fruits and velvety texture complimenting spice notes with soft elongated tannins and cleansing acidity. A wine that will cellar for 8+ years but ready upon release. Pair with roast lamb, Chines duck pancakes or a vegetable lasagne. Serve at 16C/55F

VARIETY:	100% Grenache
VINEYARD:	Hillside Vineyard Grenache block planted in 1949
SUB-REGION:	Lyndoch
HARVEST:	Multiple picks from 4 th – 5th April 2022
MATURATION:	18 months in a 2400L French oak foudre
ANALYSIS:	Alc/Vol 15% pH 3.51 Acidity 5.00 g/L
COLOUR:	Crimson with plum red hue
AROMA:	Lifted red fruit aromas such as red currants, red cherry and cranberry. Hints of earth and clove balances the savoury tones.
PALATE:	Medium –bodied, textural with long acid spine balanced by tight and long yet refined elongated tannins
CELLAR:	8 to 10 years