

KYLOE MATARO

2022



T O R B R E C K

BAROSSA VALLEY



“

A KYLOE OR HIGHLAND COW IS A
WILD AND HARDY BEAST.
THIS SINGLE VARIETAL MATARO
IS FITTING OF THE BREED.

”

All Torbreck wines rely on great terroir and great viticulture, but the third and equally significant quality factor is the time when the fruit leaves the vineyard – the picking date. This is particularly true for Mataro, where patience is required to ensure physiological and flavour ripeness is achieved, regardless of the sugar levels in the fruit.

This restraint is rewarded with dense, wild and completely rounded wines made from fruit that has reached the optimum stage of flavour development. The climate in the Barossa Valley is perfectly suited to achieving this level of ripeness and is a place where we truly believe some of the best Mataro wines in the world can be made.

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

Quite a savoury wine with aromas of wild black berries, black olive, dried red cherry and cured meats which are all further lifted with a complex array of morel mushroom, clove and wild game notes. At the heart of this wine is a soft plump cherry fruit core with a savoury edge giving the wine an earthy European like mouthfeel and appeal. A wine for enjoyment with game meats, lamb or vegetarian eggplant-based dishes like Greek moussaka or Provencale ratatouille. Serve at 16 C and enjoy up until 2029

VARIETY:	100% Mataro
SUB-REGIONS:	Seppeltsfield Ebenezer
HARVEST:	14 th April – 5 th May 2022
MATURATION:	18 months 4500L French oak Foudre
ANALYSIS:	Alc/Vol 15% pH 3.55 Acidity 5.15g/L
COLOUR:	Deep crimson
AROMA:	blackberry, red cherry, black olive, charcuterie and beef jerky.
PALATE:	Firm, fleshy and round with long acids and textural mouthfeel balanced by plush tannins and excellent palate length.
CELLAR:	Drink now or cellar for up to 5 years