

THE FACTOR 2022



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 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

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, maraschino cherry, vanilla bean, dark cocoa and a secondary note of black tea, dark cocoa and espresso grounds. 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. A modern version of a Barossa classic that will age for 20+ years. Enjoy from 2024 -2045. Best decanted and paired with rich winter dishes from most cuisines. Serve at 16C

VARIETY:	100% Shiraz
SUB-REGIONS:	Gomersal, Krondorf, Marananga, Greenock
HARVEST:	22 th March – 6th April 2022
MATURATION:	24 months in a combination of new (40%), second fill and seasoned French oak barriques
ANALYSIS:	Alc/Vol 15.5% pH 3.64 Acidity 6.07g/L
COLOUR:	Deep Purple, almost black.
AROMA:	Intense black fruits such as satsuma plum, blackberry compote, dark cocoa, vanilla bean and maraschino cherry.
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