

TORBRECK

BAROSSA VALLEY



VARIETY: 100% Shiraz

VINEYARD: Blend of superior Eden Valley vineyards

SUB-REGION: Eden Valley

HARVEST: 17th March – 27th March 2021

MATURATION: 18 months in second fill French oak

barriques, completing a slow malolactic

fermentation in barrel

ANALYSIS: Alc/Vol 15%

pH 3.64

Acidity 5.71 g/L

COLOUR: Deep crimson

AROMA: Blue and red fruits are immediate such

as wild blueberry, boysenberry and mulberry balance by mineral strewn notes of graphite, sandalwood and

potpourri.

PALATE: Firm, taught, medium bodied with a

long finish balanced by tannins, acid

and plush mid palate.

CELLAR: 10 to 12 years



THE GASK IS SOURCED FROM ELEVATED
EDEN VALLEY SITES OF OLD VINE SHIRAZ
AND TAKES ITS NAME FROM THE GASK
RIDGE, A SERIES OF ROMAN
FORTIFICATIONS CLOSE TO THE HIGHLAND
LINE NEAR THE TORBRECK FOREST

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The elevated sites in Eden Valley yield small, intense berries that possess great intensity of flavour without sacrificing balance and poise. Heroic in style, it still retains the cooler edge and tighter structure that make the great wines from Eden Valley famous.

The name Gask references to the stone burial grounds on the hills above the Torbreck forest - rocky outcrops that are scattered throughout Scotland - eerily similar to the landscape of the Eden Valley.

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

Deep crimson with dark Aubergine core. Blue and purple fruits are immediate on the nose with aromas such as wild blueberries, mulberries and boysenberries. Theres an intriguing graphite and granite like minerality interwoven across secondary notes such as potpourri, cedar and sandalwood. The palate is plush and envelopes the cool blue fruit flavours alongside soft round tannins and lengthy acidity that rounds out the polished textural mouthfeel. A wine that is so easy to enjoy in its youth but will cellar for 10 years. Enjoy with BBQ meats like rib eye or grilled Italian sausage with peperonata. Ready from 2024. Serve at 16C/60F.