THE PICT 2022



TORBRECK

BAROSSA VALLEY



VARIETY: 100% Mataro

VINEYARDS: Northern Greenock, Materne 'Quarry

Block' Vineyard planted 1927

SUB-REGIONS: Greenock HARVEST: 27th March 2022

MATURATION: 20 months French barrique (50% new)

ANALYSIS: Alc/Vol 15%

pH 3.63 Acidity 5.53/L

COLOUR: Almost black when young

AROMA: Black plums, maraschino cherry, earth,

game meats and fennel seed.

PALATE: Soft dense tannins, plush mid palate

texture with enveloping tannins and earthy notes.

CELLAR: 7 to 10 years



MATARO (OR MOURVÉDRE AS IT IS CALLED IN FRANCE) WAS ONCE A 'WORKHORSE VARIETY' USED FOR FORTIFIED WINEMAKING IN AUSTRALIA, BUT IS NOW RECEIVING DUE ACKNOWLEDGEMENT AS A SUPERB VARIETAL TABLE WINE, TAKING ITS PLACE ALONGSIDE BAROSSA SHIRAZ AND GRENACHE.

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A remnant quarry is the source of this single vineyard from which the fruit exhibits a wild, rugged aroma that is reminiscent of the earthy Mataros from the Bandol region of France.

Torbreck is the name of a forest near Inverness, Scotland and you'll find more than a passing nod to the Celts in our wine naming conventions. The Picts were a late Iron Age Early Medieval tribe that settled eastern and northern Scotland.

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

Aromas typical of the Mataro (Mourvedré) variety leap from the glass such as blue plum and maraschino cherry, boysenberry, wild thyme, charcuterie, beef jus, fennel seed and sarsaparilla root. A earthy and meaty wine that is soft and textural whilst holding a dense mouthfeel with plush brambly fruits and soft enveloping tannins which bind the palate seamlessly and ensure a very pleasurable experience. Drink from 2025 and best to 2032. Serve at 16C. Match with roasted red meats or full flavoured slow cooked dishes.