

THE STEADING 2022



T O R B R E C K

BAROSSA VALLEY



“

THE STEADING IS OUR SIGNATURE WINE AND IS VERY MUCH THE HEART AND SOUL OF TORBRECK. A WINE THAT EXEMPLIFIES OUR PHILOSOPHY AND BELIEFS.

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On a highland farm in Scotland the collection of barns, stables and outbuildings is known as a Steading. Here in the Barossa Valley the varieties Grenache, Mataro and Shiraz all stand in their own right, however in blending, their strengths create a complex wine of solid, earthy structure. It is sourced from Grenache, Mataro and Shiraz vines that survived the worldwide phylloxera outbreak of the 1880s, and a century later, the vine-pull scheme in the Barossa in the 1980s.

The protection of this old vine resource of the Barossa Valley is central to the Torbreck story and this wine, more than any other, is an indication of what is possible from these historic cultivars.

VARIETY:	50% Grenache, 31% Shiraz 19% Mataro
VINEYARDS:	Multiple vineyards ranging from 40 to 150 year old vines
SUB-REGIONS:	Gomersal, Lyndoch, Greenock, Moppa, Marananga, Seppeltsfield, Ebenezer
HARVEST:	4 th April – 5 th May 2022
MATURATION:	20 months maturation on fine yeast lees in large 4500L French oak foudre vats. Natural malolactic conversion occurred during time in barrel
ANALYSIS:	Alc/Vol 15% pH 3.50 Acidity 5.59 g/L
COLOUR:	Deep crimson with a red cherry core
AROMA:	Red fruits dominate the aromas such as red cherry, red plum and red currant with spices such as star anise and sandalwood.
PALATE:	Medium to full bodied with complexity and length across the palate. The firm tannins and driving acidity intertwine nicely against the lashings of red fruits and savoury complexity.
CELLAR:	Up to 10 years

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. 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 to dark plum core. Intensely lifted red and blue fruits dominate the aromas of mulberry, red plum, redcurrant and red cherry. Spices like sandalwood, cinnamon bark, and star anise also add complexity.

The palate is more robust than past vintages with denser plusher red fruits and a silky mouthfeel and added weight that glides across the tongue. An excellent vintage to enjoy in its youth or cellar confidently for up to 10 years. Enjoy with lamb in any cuisine or an eggplant curry. Serve at 16C