

## CUVÉE JUVENILES 2023



# TORBRECK

BAROSSA VALLEY



“

AS ITS NAME DESCRIBES, CUVÉE JUVENILES  
IS A WINE BEST DRUNK IN ITS YOUTH,  
POURED BY THE GLASS AT YOUR FAVOURITE  
RESTAURANT

”

Cuvée Juveniles was created as a 'Cotes Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache and Mataro (Mourvedre) from mostly unirrigated old vine vineyards. Alongside these Barossa cornerstones, Torbreck has planted two other traditional Rhone varieties: Counoise and Carignan. These give savoury and spicy notes to the blend, and add a level of complexity, depth and bottle ageing potential. A wine that will enthuse the Francophile yet still win over Barossa fans.

### VINTAGE

The 2023 growing season brought above-average rainfall in winter and spring and a cooler summer. The majority of the harvest took place in the colder months, and most vineyards were not harvested until April, approximately one month later than usual. Cooler seasons can pose several challenges, but through our dedicated commitment to viticulture practices, such as hand pruning and harvesting with careful soil management, the vintage resulted in low-yielding and resilient fruit. The upside, however, to a cool season is far greater, and producers and wine enthusiasts alike hold these seasons in high regard.

The vintage has resulted in very strong wines with bright colours and freshness from higher natural acidities, auguring them towards greater longevity and detail across the palate.

### TASTING

Magenta with a bright ruby hue. A perennial favourite, Grenache from old vines shows its ability to exhibit lifted florals, juicy red fruit characters such as red cherry, red currant along with boysenberry and secondary notes of white pepper. The addition of Rhone varieties Counoise and Carignan add a savoury and spicy complexity. Mataro adds aromas of beef jerky and Chinese five spice. The palate exhibits a medium-bodied texture with long acidity balancing a fruit freshness around a slightly firmer tannin frame than previous vintages. Serve with an array of cuisines including spicy Asian or Mexican dishes at or below 14C/58F. Enjoy from release -7 years.

VARIETY:	48% Grenache, 28% Mataro, 13% Carignan, 6% Counoise, Shiraz 5%
VINEYARDS:	Multiple vineyards ranging up to 150 year old vines
SUB-REGIONS:	Lyndoch, Gomersal, Seppeltsfield, Marananga, Greenock
HARVEST:	20 <sup>th</sup> April – 9 <sup>th</sup> May 2023
MATURATION:	Matured in a combination of stainless steel and large format French oak foudre.
ANALYSIS:	Alc/Vol 15% pH 3.59 Acidity 5.44g/L
COLOUR:	Magenta and bright ruby hues
AROMA:	Red cherry, red currant and floral spicy aromas balanced by Chinese five spice and meaty notes.
PALATE:	Medium bodied with a lithe and plush mouthfeel with slightly firm elongated tannins.
CELLAR:	Drink now or cellar for up to 7 years