

DESCENDANT 2023



TORBRECK

BAROSSA VALLEY



“

BENEFITING FROM COVETED ATTRIBUTES AND A UNIQUE SOURCE OF GENETIC MATERIAL, THIS WINE IS THE DIRECT DESCENDANT OF ANCESTOR RUNRIG

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This single vineyard, located next to our winery block on Roennfeldt Road, was planted in 1994 with cuttings taken from our RunRig grower vineyards – some of the oldest genetic vine material in Australia.

Shiraz is crushed straight on top of Viognier, which has been lightly pressed for RunRig, and the blend of fruit is then co-fermented. Maturation over 20 months is in barrels that have previously been used for RunRig.

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.

TASTING

Wonderfully lifted perfumed aromatics of fresh black and red fruits complemented by spice and florals wafting from the glass. Blackcurrants, mulberry, cassis, and satsuma plum intertwine with potpourri, dried apricots, cloves and star anise. The palate shows the integration of dark Barossa fruits complimented by second use RunRig French oak barriques balancing the trademark viscosity of this site. A full-bodied wine with elongating, plush mild tannins balanced by a dense yet creamy like texture extolling the vineyard pedigree. Pair with forest game, mushrooms or truffles. Serve at 16C/60F. Ready from 2026- 2045.

VARIETY:	96% Shiraz, 4% Viognier Co-fermented
VINEYARD:	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards
SUB-REGION:	Marananga
HARVEST:	19-21 st April 2023
MATURATION:	20 months in second fill French oak barriques, previously used for RunRig
ANALYSIS:	Alc/Vol 15% pH 3.59 Acidity 5.88 g/L
COLOUR:	Dark blood red/garnet
AROMA:	Lifted floral, and perfumed notes intermingle with aromas of red and black fruits such as plum, blackberry and mulberry.
PALATE:	Charming mouthfeel and harmonious balance and structure. Plush, voluptuous and alluring with pronounced length and cleansing acidity. Immediately enjoyable yet will improve with cellaring.
CELLAR:	12-15 years and serve at 16C
