

HILLSIDE VINEYARD GRENACHE 2023



T O R B R E C K

BAROSSA VALLEY



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GRAPES GROWN AT OUR HISTORIC HILLSIDE PROPERTY, LOCATED IN THE SOUTHERLY BAROSSA SUB-REGION OF LYNDOK, ARE TYPIFIED BY LIFTED AROMATICS AND FINE TANNINS, PROVIDING US EACH YEAR WITH EXCEPTIONAL FRAGRANCE, RICHNESS AND TEXTURE

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This exceptional single vineyard Grenache comes from the most southerly owned Torbreck vineyard in the Barossa Valley, The Hillside Vineyard located just north of the township of Lyndoch on the gentle westerly facing high slopes. The soil composition comprises of mostly dark red clay scattered with shale, quartzite and ironstone. These dry grown bush vines are always low yielding and consistently produce outstanding fruit.

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.

TASTING

This unique parcel of single vineyard old bush vine Grenache from vines planted in 1949 from our estate plantings at Lyndoch. From a cooler harvest, lifted aromas of damson plum, red currant, cranberry and red cherry lift from the glass. Intermingling the red fruits is secondary notes of wild shitake mushrooms, clove and garrigue with a whole bunch element exhibiting slightly lifted Mediterranean herbs and black pepper. The palate has an abundance of red fruits and velvety texture complimenting spice notes with soft elongated tannins and cleansing acidity. A wine that will cellar for 8+ years but ready upon release. Pair with roast lamb, Chinese duck pancakes or a vegetable lasagne. Serve at 16C/55F

VARIETY:	100% Grenache
VINEYARD:	Hillside Vineyard Grenache block planted in 1949
SUB-REGION:	Lyndoch
HARVEST:	13th April 2023
MATURATION:	18 months in a 2400L French oak foudre
ANALYSIS:	Alc/Vol 15.5% pH 3.43 Acidity 5.29 g/L
COLOUR:	Crimson with plum red hue
AROMA:	Lifted red fruit aromas such as red currants, red cherry and cranberry. Hints of earth and clove balances the savoury tones.
PALATE:	Medium –bodied, textural with long acid spine balanced by tight and long yet refined elongated tannins
CELLAR:	8 to 10 years