

HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE 2023



TORBRECK

BAROSSA VALLEY



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THE HILLSIDE VINEYARD IS ONE OF THE
PRINCIPAL VINEYARD ESTATES
FUNDAMENTAL TO THE TORBRECK
COLLECTION OF BAROSSA VALLEY
VINEYARDS AND WINES

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Due to our success in co-fermenting Shiraz and Viognier, we thought it would be interesting to co-ferment the skins from Roussanne with Shiraz. We selected a Shiraz vineyard in Lyndoch that gave us the perfect structure and purity of fruit to balance the aromatics of the Roussanne. Once the juice was gently whole bunch pressed from the Roussanne grapes, the skins were added to the Shiraz and co-fermented. The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive.

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

Lifted opulence immediately jumps into stride with aromatics of fresh blueberry, crushed mulberry, milk chocolate and Turkish delight plus vanilla pod and sandalwood. Subtle nuances of cardamom spice intermingled with graphite and cinnamon bark and a hint of menthol complete the aromatic profile. The palate shows medium weight with textural complexities enveloping soft and velvety tannins flowing over corridor like acidity that drives freshness and length. A wine to enjoy in its youth or to cellar for up to 7 years. Enjoy with a spicy curry such as lamb tandoor or beef rendang. Serve at 16c.

VARIETY:	93% Shiraz, 7% Roussanne
VINEYARD:	Hillside
SUB-REGION:	Lyndoch
HARVEST:	3rd April, 2023
MATURATION:	14 months in a seasoned 4500L French oak foudre barrel to preserve and maintain the fresh aromatics and fruit vibrancy
ANALYSIS:	15 Alc/Vol % 3.56 pH 6.22 Acidity g/L
COLOUR:	Deep purple to black core and bright hue
AROMA:	Blueberry, mulberry and Turkish delight aromas evolve into secondary notes of spice, menthol and graphite.
PALATE:	Luxurious depth balanced by soft velvet-like tannins and firm acidity wrapped around generous mouth filling fruit flavours.
CELLAR:	up to 7 years