

THE FACTOR 2023



T O R B R E C K

BAROSSA VALLEY



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THE FACTOR PAYS HOMAGE TO THE BAROSSA'S UNIQUE POINT OF DIFFERENCE – GREAT OLD SHIRAZ VINEYARDS AND THE GROWERS WHO PAINSTAKINGLY TEND AND NURTURE THEM EACH YEAR

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The manager on a highland estate is referred to as The Factor. Many of these vineyards were planted in the 19th century and because of South Australia's far-sighted quarantine policy, were not affected by the phylloxera outbreak that ravaged the vineyards of the world in the 1880s. They survive on their own roots more than a century later as clonal time capsules. The reputation of the Barossa as the pre-eminent red wine growing region of Australia rests firmly on wines such as this.

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

Very expressive with lifted black fruits such as satsuma plum, blackberry compote, maraschino cherry, vanilla bean, dark cocoa and a secondary note of black tea, dark cocoa and espresso grounds. Complex, luxuriously dense and alluring. The mineral components highlight Barossa Ironstone, dried earth and eucalypt.

The wine's voluptuous texture envelops the mouth with soft yet dense tannins and mouth filling viscosity. The flavours linger and the cleansing acidity polishes the palates gorgeous length and depth. Oak maturation is harmonious and well-integrated adding to complexity on release. A modern version of a Barossa classic that will age for 20+ years. Enjoy from 2026-2045.

VARIETY:	100% Shiraz
SUB-REGIONS:	Gomersal, Krondorf, Marananga, Greenock
HARVEST:	22 nd April – 27th April 2023
MATURATION:	24 months in a combination of new (40%), second fill and seasoned French oak barriques
ANALYSIS:	AlcVol 15.5% pH 3.63 Acidity 6.13g/L
COLOUR:	Deep Purple, almost black.
AROMA:	Intense black fruits such as satsuma plum, blackberry compote, dark cocoa, vanilla bean and maraschino cherry.
PALATE:	Plush, soft and textural with a deep core of fruits supported by gentle yet concentrated tannins and long refined acidity.
CELLAR:	20 + years - serve at 16C
