

THE PICT 2023



T O R B R E C K

BAROSSA VALLEY



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MATARO (OR MOURVÉDRE AS IT IS CALLED IN FRANCE) WAS ONCE A 'WORKHORSE VARIETY' USED FOR FORTIFIED WINEMAKING IN AUSTRALIA, BUT IS NOW RECEIVING DUE ACKNOWLEDGEMENT AS A SUPERB VARIETAL TABLE WINE, TAKING ITS PLACE ALONGSIDE BAROSSA SHIRAZ AND GRENACHE.

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A remnant quarry is the source of this single vineyard from which the fruit exhibits a wild, rugged aroma that is reminiscent of the earthy Mataros from the Bandol region of France.

Torbreck is the name of a forest near Inverness, Scotland and you'll find more than a passing nod to the Celts in our wine naming conventions. The Picts were a late Iron Age Early Medieval tribe that settled eastern and northern Scotland.

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

TASTING

The Mataro (Mourvedré) variety has alluring notes reminiscent of black plum and maraschino cherry, boysenberry, wild thyme, charcuterie, sarsaparilla root along with mint, herbal earl grey and eucalypt. A dense mouthfeel with plush blue and black fruits and soft enveloping tannins bind the palate seamlessly and ensure a very pleasurable experience. Drink from 2027 and best to 2035. Serve at 16C. Match with roasted red meats or full flavoured slow cooked dishes.

VARIETY:	100% Mataro
VINEYARDS:	Northern Greenock, Materne 'Quarry Block' Vineyard planted 1927
SUB-REGIONS:	Greenock
HARVEST:	8 th May 2023
MATURATION:	24 months French barrique (50% new)
ANALYSIS:	Alc/Vol 15.5% pH 3.63 Acidity 5.68/L
COLOUR:	Almost black when young
AROMA:	Black plums, maraschino cherry, earth, game meats and mint.
PALATE:	Soft dense tannins, plush mid palate texture with enveloping tannins and earthy notes.
CELLAR:	7 to 10 years