

# THE STEADING 2023



# T O R B R E C K

BAROSSA VALLEY



“ THE STEADING IS OUR SIGNATURE WINE AND IS VERY MUCH THE HEART AND SOUL OF TORBRECK. A WINE THAT EXEMPLIFIES OUR PHILOSOPHY AND BELIEFS. ”

On a highland farm in Scotland the collection of barns, stables and outbuildings is known as a Steading. Here in the Barossa Valley the varieties Grenache, Mataro and Shiraz all stand in their own right, however in blending, their strengths create a complex wine of solid, earthy structure. It is sourced from Grenache, Mataro and Shiraz vines that survived the worldwide phylloxera outbreak of the 1880s, and a century later, the vine-pull scheme in the Barossa in the 1980s.

The protection of this old vine resource of the Barossa Valley is central to the Torbreck story and this wine, more than any other, is an indication of what is possible from these historic cultivars.

## 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

Deep crimson to dark plum core. Intensely lifted red fruits dominate the aromas of red cherry, red plum, redcurrant. Chinese five spice, fennel seed and star anise and a discernible red meat and savoury beef stock note adding complexity. The palate continues with red fruits cascading across soft chalky tannins and dense mouthfeel with textural savoury notes and fine acid adding length to the balanced palate. Enjoy with lamb in any cuisine or an eggplant curry. Serve at 16C/55F.

VARIETY:	57% Grenache, 33% Shiraz 10% Mataro
VINEYARDS:	Multiple vineyards ranging from 40 to 150 year old vines
SUB-REGIONS:	Gomersal, Lyndoch, Greenock, Moppa, Marananga, Seppeltsfield, Ebenezer
HARVEST:	3 <sup>rd</sup> April – 5 <sup>th</sup> May 2023
MATURATION:	20 months maturation on fine yeast lees in large 4500L French oak foudre vats. Natural malolactic conversion occurred during time in barrel
ANALYSIS:	Alc/Vol 15.5% pH 3.60 Acidity 5.42 g/L
COLOUR:	Deep crimson with a red cherry core
AROMA:	Red fruits dominate the aromas such as red cherry, red plum and red currant with spices such as star anise and beef stock.
PALATE:	Medium to full bodied with complexity and length across the palate. The firm tannins and driving acidity intertwine nicely against the lashings of red fruits and savoury complexity.
CELLAR:	Up to 10 years