

CUVÉE JUVENILES BLANC 2024



T O R B R E C K

BAROSSA VALLEY



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CUVÉE JUVENILES BLANC PAYS HOMAGE TO
THE FRESH AND ENERGETIC COTES DU
RHÔNE WHITE BLENDS ENJOYED IN THE
WINE BARS AND BISTROS OF FRANCE

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An alluring and exotic blend of Roussanne, Marsanne, Clairette, Grenache Blanc and Viognier, these varieties are all perfectly suited to the ancient soils and temperate growing conditions of the Barossa Valley.

When blended, they produce a deliciously vibrant and racy white wine - best shared with a plate of fresh caught seafood at your favourite local bistro or bar.

VINTAGE

The lead up to the 2024 harvest saw timely spring rainfall and calm conditions for flowering and fruit set. A mild to warm summer was idyllic, propelling even growth and fruit development.

A warm early summer brought on Shiraz showing bright colours and fragrance, persisting for several weeks accelerating to powerful dark fruit and fragrantly spiced characteristics. A cooler break mid-April allowed Grenache and Mataro vineyards to develop deep colours and firm tannins.

TASTING

Pale straw green. Immediately appealing aromas of tropical fruits such as guava, green mango balanced by restrained nashi pear and yellow nectarine notes. The exotic fruit profile intermingles with Asian spices such as lemongrass and pickled Japanese ginger and white floral notes. The palate's medium weight demonstrates a lightness and deft touch, with long acidity and acute fruit flavours. The mineral like acidity shines through with a saline and seashell freshness. An exuberant, modern expression of Rhone varieties. Best enjoyed in its youth, it will age for up to 5 years. Pair with spicy Asian seafood salads, charcuterie or pate de foie gras. Serve chilled at 9C/48F

VARIETY:	25% Roussanne, 24% Marsanne, 24% Grenache Blanc, 20% Clariette, 7% Viognier
VINEYARDS:	Multiple vineyards
SUB-REGIONS:	Lyndoch, Marananga, Ebenezer
HARVEST:	14 th February – 19 th April 2024
MATURATION:	Matured in a combination of stainless steel and seasoned barriques.
ANALYSIS:	Alc/Vol 13% pH 3.22 Acidity 5.81g/L
COLOUR:	Pale straw green.
AROMA:	Guava, green mango, lemongrass, yellow nectarine, nashi pear and pickled Japanese ginger.
PALATE:	Medium bodied with lifted tropical fruits and a seashell acid freshness.
CELLAR:	Drink now or cellar for up to 5 years