

CUVÉE JUVENILES 2024



T O R B R E C K

BAROSSA VALLEY



“

AS ITS NAME DESCRIBES, CUVÉE JUVENILES IS A WINE BEST DRUNK IN ITS YOUTH, POURED BY THE GLASS AT YOUR FAVOURITE RESTAURANT

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Cuvée Juveniles was created as a 'Cotes Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache and Mataro (Mourvedre) from mostly unirrigated old vine vineyards. Alongside these Barossa cornerstones, Torbreck has planted two other traditional Rhone varieties: Counoise and Carignan. These give savoury and spicy notes to the blend, and add a level of complexity, depth and bottle ageing potential. A wine that will enthuse the Francophile yet still win over Barossa fans.

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 fruit to develop deep colours and firm tannins.

With harvest concluding on the 19th of April, we are extremely pleased with the strength and diversity of wines made from the 2024 season.

TASTING

Magenta with a bright ruby hue. A perennial favourite, Grenache from old vines shows its ability to exhibit lifted florals, juicy red fruit characters such as red cherry, red currant along with red plum and secondary notes of white pepper. The addition of Rhone varieties Counoise and Carignan add a savoury and spicy complexity. Mataro adds aromas of beef jerky and Chinese five spice. The palate exhibits a medium-bodied texture with long acidity balancing a fruit freshness around a slightly spicier and fragrant frame than previous vintages. Serve with an array of cuisines including spicy Asian or Mexican dishes at or below 14C/58F. Enjoy from release -7 years.

VARIETY:	48% Grenache, 31% Mataro, 10% Carignan, 6% Counoise, 5% Shiraz
VINEYARDS:	Multiple vineyards ranging up to 150 year old vines
SUB-REGIONS:	Lyndoch, Gomersal, Seppeltsfield, Marananga, Greenock
HARVEST:	15 th March – 18 th April 2024
MATURATION:	Matured in a combination of stainless steel and large format French oak foudre.
ANALYSIS:	Alc/Vol 15% pH 3.54 Acidity 5.40g/L
COLOUR:	Magenta and bright ruby hues
AROMA:	Red cherry, red currant and floral spicy aromas balanced by Chinese five spice and meaty notes.
PALATE:	Medium bodied with a lithe and plush mouthfeel with slightly firm elongated tannins.
CELLAR:	Drink now or cellar for up to 7 years
