

HILLSIDE VINEYARD SHIRAZ AND ROUSSANNE 2024



TORBRECK

BAROSSA VALLEY



“

THE HILLSIDE VINEYARD IS ONE OF THE PRINCIPAL VINEYARD ESTATES FUNDAMENTAL TO THE TORBRECK COLLECTION OF BAROSSA VALLEY VINEYARDS AND WINES

”

Due to our success in co-fermenting Shiraz and Viognier, we thought it would be interesting to co-ferment the skins from Roussanne with Shiraz. We selected a Shiraz vineyard in Lyndoch that gave us the perfect structure and purity of fruit to balance the aromatics of the Roussanne. Once the juice was gently whole bunch pressed from the Roussanne grapes, the skins were added to the Shiraz and co-fermented. The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive.

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

The fruit immediately jumps into stride with aromatics of fresh blueberry, crushed mulberry, black plum, cocoa, tar, fresh tobacco and roasted espresso grounds. Subtle nuances of cardamom spice intermingled with graphite complete the aromatic profile. The palate shows full bodied weight with textural complexities enveloping soft and velvety tannins flowing over corridor like acidity that drives freshness and length. A wine to enjoy in its youth or to cellar for up to 7 years. Enjoy with a spicy curry such as lamb tandoor or beef rendang. Serve at 16c.

VARIETY:	92% Shiraz, 8% Roussanne
VINEYARD:	Hillside
SUB-REGION:	Lyndoch
HARVEST:	6th March 2024
MATURATION:	14 months in a seasoned 4500L French oak foudre barrel to preserve and maintain the fresh aromatics and fruit vibrancy
ANALYSIS:	15 Alc/Vol % 3.60 pH 6.34 Acidity g/L
COLOUR:	Deep purple to black core and bright hue
AROMA:	Blueberry, mulberry and Turkish delight aromas evolve into secondary notes of spice, menthol and graphite.
PALATE:	Luxurious depth balanced by soft velvet-like tannins and firm acidity wrapped around generous mouth filling fruit flavours.
CELLAR:	up to 7 years