

THE STEADING BLANC

2024



T O R B R E C K

BAROSSA VALLEY



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IT COMES AS NO SURPRISE TO FIND THAT NON-TRADITIONAL BAROSSAN VARIETIES SUCH AS ROUSSANNE, MARSANNE AND VIOGNIER, HAVE ADAPTED AS WELL TO THEIR NEW HOME AS THEIR RED COUNTERPARTS HAVE DONE OVER THE LAST CENTURY OR SO

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Inspired by the rich, luscious and mineral scented dry whites of the Rhône Valley, The Steading Blanc is sourced entirely from the Descendant Vineyard on Roennfeldt Road first planted in 1994 on the Torbreck estate.

The ripe, fleshy, barrel fermented Viognier and Marsanne gives the palate a textural edge whilst the Roussanne contributes it's more flinty and austere personality.

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 bright colours and fragrance, persisting for several weeks accelerating to powerful fragrant spiced characteristics..

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

Fragrant aromas of white flowers, summer stone fruits, kaffir lime, honey dew melon balanced with underlying hints of bee's wax and spices such as lemongrass, cumquat, orange peel and ginger root. The palate shows wonderful freshness across a medium bodied weight, balanced by a line of acidity that enhances the freshness citrus and tropical fruit notes. A wine to enjoy in its youth, yet blossom into a fuller version of itself showing secondary characteristics of brioche and lime chutney. Enjoy with most seafood inspired dishes such as ceviche or a Thai seafood salad. Serve at 10C/50F. enjoy on release to 8 years.

VARIETY:	53% Roussanne 45% Marsanne 2% Viognier
VINEYARD:	Descendant Vineyard, planted in 1994
SUB-REGION:	Marananga
HARVEST:	14th February – 14th March 2024
MATURATION:	Roussanne racked to tank Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 8 months in a combination of seasoned and new French oak barriques
ANALYSIS:	Alc/Vol 13% pH 3.33 Acidity 5.53g/L
COLOUR:	Light Straw
AROMA:	Fragrant white flowers and stone fruits, ginger and spice with citrus undertones.
PALATE:	Medium bodied, gentle texture on the mid palate, driving mineral like acidity and freshness.
CELLAR:	From release to 8 years