

THE STEADING 2024



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.

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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.

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:	1 st March – 17 th April 2024
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 3.52 Acidity 5.73 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 Chinese five spice.
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 12 years

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

TASTING

Deep crimson to dark plum core. Intensely primary on release with lifted red fruits dominating the aromas of red cherry, red plum and redcurrant. Secondary notes of Chinese five spice, fennel seed, star anise and sarsaparilla root combine adding complexity to the primary fruit flavours. 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.