

# WOODCUTTER'S ROSÉ 2024



## T O R B R E C K

BAROSSA VALLEY



“

SELECTED FROM BAROSSA OLD VINE VINEYARDS, THE BONE DRY PALATE LENDS AN INSIGHT INTO THE PERSONALITY AND INTENSITY OF DRY GROWN BAROSSA MATARO; WHERE STRUCTURE, TEXTURE AND PURITY REIGN SUPREME.

”

Woodcutter's Rosé is unashamedly modelled after the gloriously scented and bone dry rosés of Provence. Adopting this traditional French method, the juice from freshly de-stemmed old vine Mataro is 'bled off' after limited contact with the grape skins, with a small portion aged in well-seasoned French oak Hogsheads.

### 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.

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

Pale salmon with rosewater hues. Lifted aromatics with attractive floral notes of lilac petals, fresh peach, rosewater, water melon and fresh apricot fruits balanced by a more solid core of savoury charcuterie and dried Provencale herbs. The palate is fresh, very dry and zingy with medium-bodied mouthfeel and cleansing acidity. Enjoy young and fresh with a multitude of varying cuisines from Mediterranean to spicy Asian. Serve chilled.

VARIETY:	100% Mataro
SUB-REGIONS:	Lyndoch, Vine Vale
HARVEST:	1st March – 8th March 2024
MATURATION:	70% stainless steel tank, 3 months 30% seasoned French hogsheads
ANALYSIS:	Alc/Vol 14% pH 3.38 Acidity 5.41/L
COLOUR:	Pale salmon with a rosewater rim.
AROMA:	Lifted lilac, fresh peach and apricot with dried herbs and savoury charcuterie notes.
PALATE:	Fresh, clean with good cleansing acidity and medium body. Enjoy in the summer months at 6-8 degrees Celsius
CELLAR:	drink now or to 2 years