

CUVÉE JUVENILES BLANC 2025



T O R B R E C K

BAROSSA VALLEY



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CUVÉE JUVENILES BLANC PAYS
HOMAGE TO THE FRESH AND
ENERGETIC COTES DU RHÔNE WHITE
BLENDS ENJOYED IN THE WINE BARS
AND BISTROS OF FRANCE

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An alluring and exotic blend of Roussanne, Marsanne, Clairette, Grenache Blanc and Viognier, these varieties are all perfectly suited to the ancient soils and temperate growing conditions of the Barossa Valley.

When blended, they produce a deliciously vibrant and racy white wine - best shared with a plate of fresh caught seafood at your favourite local bistro or bar.

VINTAGE

Dry conditions continued for a second consecutive growing season in the lead up to the 2025 harvest. The earliest ever start and finish to a vintage followed due to the continual warm and dry weather, with the vineyard crops yielding less than average as a result. High quality wines with great acidity and depth of colour highlight the season.

TASTING

Pale straw green. Immediately appealing aromas of tropical fruits such as guava, green mango balanced by restrained nashi pear and yellow nectarine notes. The exotic fruit profile intermingles with Asian spices such as lemongrass and pickled Japanese ginger and white floral notes like frangipani. The palate's medium weight demonstrates a lightness and deft touch, with long acidity and acute fruit flavours. The mineral like acidity shines through with a saline and seashell freshness. An exuberant, modern expression of Rhone varieties. Best enjoyed in its youth, it will age for up to 5 years. Pair with spicy Asian seafood salads, charcuterie or pate de foie gras. Serve chilled at 8C/.45F

VARIETY:	40% Marsanne, 32% Roussanne, 17% Grenache Blanc, 10% Clairette, 1% Viognier
VINEYARDS:	Multiple vineyards
SUB-REGIONS:	Lyndoch, Marananga, Ebenezer
HARVEST:	31 st January – 25 th February 2025
MATURATION:	Matured in a combination of stainless steel and seasoned barriques.
ANALYSIS:	Alc/Vol 13% pH 3.26 Acidity 5.69g/L
COLOUR:	Pale straw green.
AROMA:	Guava, green mango, lemongrass, yellow nectarine, nashi pear, frangipani and pickled Japanese ginger.
PALATE:	Medium bodied with lifted tropical fruits and a seashell acid freshness.
CELLAR:	Drink now or cellar for up to 5 years