

CUVÉE JUVENILES BLANC 2026



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

The year was set up by a cool and wet spring, followed by a dry, warm summer, with a burst of heat in early January 2026. Autumn brought several looming weather fronts, with rain reinvigorating the vines and prolonging their hang time, allowing more development of tannins and colours. Key varietals of Shiraz, Grenache and Mataro show immense depth of colour, with substantial tannin. The flavours are deep and the texture of the wines are layered with structure, with excellent cellaring potential for these wines.

TASTING

Pale straw green. Immediately appealing aromas of yellow nectarine, nashi pear and white peach balanced by tropical fruits such as guava, green mango and lychee. The exotic fruit profile intermingles with Asian spices such as lemongrass 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 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 plate or prawn skewers. Serve chilled at 8C/45F

VARIETY:	26% Clairette, 25% Marsanne, 21% Roussanne, 17% Viognier, 11% Grenache Blanc
VINEYARDS:	Multiple vineyards
SUB-REGIONS:	Lyndoch, Marananga, Seppeltsfield
HARVEST:	11 th February – 2 nd April 2026
MATURATION:	Matured in a combination of stainless steel and seasoned barriques.
ANALYSIS:	Alc/Vol 12.5% pH 3.23 Acidity 5.89g/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