

THE STEADING 2017



T O R B R E C K

BAROSSA VALLEY



“

THE STEADING IS VERY MUCH THE
HEART AND SOUL OF TORBRECK,
THE 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.

VINTAGE

After a cold and rainy winter in 2016, the Barossa had one of its wettest springs on record, replenishing sub-soil moisture and setting the vineyards up for a healthy summer. Mild conditions during veraison and light rains in January and February 2017, were followed by an extended warm, dry Indian summer, creating perfect ripening conditions through to April 2017. An outstanding vintage producing bright, aromatic whites and intense, well-structured reds.

TASTING

The Steading has a fragrancy, purity of fruit, mid-palate concentration and savoury tannin profile that makes it an exemplary wine. Vibrant aromas of violet, star anise and spice all unfold to reveal an impressive array of underlying fruit flavours. Silky, succulent dark fruits, black olive, savoury earth, liquorice and Asian spice. These complex yet elegant flavours are all neatly interwoven with a perfect balance of acidity and supple, silky tannins. The Steading will continue to develop with time in the cellar, and provide those with patience great enjoyment well into the next decade.

VARIETY:	52% Grenache 25% Shiraz 23% Mataro
VINEYARDS:	Multiple vineyards ranging from 40 to 150 year old vines
SUB-REGIONS:	Gomersal, Lyndoch, Greenock, Moppa, Marananga, Seppeltsfield, Ebenezer
HARVEST:	7 April to 10 May 2017
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% pH 3.52 Acidity 5.45g/L
COLOUR:	Redcurrant with deep brick red hues
AROMA:	Violet, star anise and spice
PALATE:	Medium bodied, firm tannins that show persistence and body. Oak is very integrated with fruit weight and length
CELLAR:	5 to 10 years
