

OLD VINES - GRENACHE
SHIRAZ MOURVÈDRE
2017



T O R B R E C K

BAROSSA VALLEY



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SOURCED FROM THE UNDULATING
RED EARTHS OF THE WESTERN
BAROSSA VALLEY, THIS HEARTY RED
BLEND ENCOMPASSES ALL OF THE
RICH, RIPE, SAVOURY FLAVOURS FOR
WHICH THE BAROSSA IS FAMED

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Old Vines of Grenache, Mourvèdre and Shiraz are blended from many old vine sites that make up the rich vinous heritage of the Barossa Valley. A combination of terroirs contribute to the complexity of this wine.

VARIETY:	62% Grenache 26% Shiraz 12% Mourvèdre
SUB-REGION:	Marananga, Gomersal, Ebenezer
HARVEST:	28 th March – 28 th April
MATURATION:	24 months in well-seasoned French oak hogsheads
ANALYSIS:	Alc/Vol 15% pH 3.53 Acidity 5.42g/L
COLOUR:	Crimson red
AROMA:	Cherry, pomegranate, redcurrant and savoury, meaty notes
PALATE:	Medium bodied, soft tannins, long finish balanced with a round core of red fruit flavours.
CELLAR:	From release to 5 years

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

A lifted aromatic of red fruits from Grenache balanced with savoury aromas from Mourvedre. Cherry, pomegranate, wet earth, are also evident. The palate is medium bodied with soft tannins and long acidity. A wine to match with lamb and game meats.