

**OLD VINES - GRENACHE
SHIRAZ MOURVÈDRE
2018**



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:	59% Grenache 22% Mourvèdre 19% Shiraz
SUB-REGION:	Marananga, Gomersal, Ebenezer
HARVEST:	27 th March – 18 th April 2018
MATURATION:	24 months in well-seasoned French oak hogsheads
ANALYSIS:	Alc/Vol 15% pH 3.54 Acidity 5.77g/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

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

TASTING

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