THE STEADING BLANC 2018





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IT COMES AS NO SURPRISE TO FIND
THAT NON-TRADITIONAL BAROSSAN
VARIETIES SUCH AS ROUSSANNE,
MARSANNE AND VIOGNIER, HAVE
ADAPTED AS WELL TO THEIR NEW
HOME AS THEIR RED COUNTERPARTS
HAVE DONE OVER THE LAST CENTURY
OR SO

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Inspired by the rich, luscious and mineral scented dry whites of the Rhône Valley, The Steading - Blanc is sourced entirely from the Descendant Vineyard on Roennfeldt Road first planted in 1994 on the Torbreck estate.

The ripe, fleshy, barrel fermented Viognier and Marsanne gives the palate a textural edge whilst the Roussanne contributes it's more flinty and austere personality.

VARIETY: 50% Roussanne

30% Marsanne 20% Viognier

VINEYARD: Descendant Vineyard, planted in 1994

SUB-REGION: Marananga

HARVEST: 23 February to 21 March 2018
MATURATION: Roussanne racked to tank

Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 5 months in seasoned French oak barriques

ANALYSIS: Alc/Vol 13.5%

pH 3.31 Acidity 5.00g/L

COLOUR: Light Straw

AROMA: Fragrant, floral with underlying

roasted nuts and citrus tones

PALATE: Medium bodied, gentle texture on the

mid palate and fine driving acidity

CELLAR: From release to 3 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

Fragrant aromas of acacia flowers, roasted nuts and buttered citrus are neatly balanced with underlying hints of bees wax and minerality. Medium to full-bodied with a lovely creaminess that lends texture to the opulent fruit, it is invigorated by a lively line of acid and a long, spicy finish. The Steading - Blanc is a seamless wine with a silken texture that can be enjoyed with a rich crustacean based sauce and anything from the sea.