

DESCENDANT 2019



TORBRECK

BAROSSA VALLEY



“

BENEFITING FROM COVETED ATTRIBUTES AND A UNIQUE SOURCE OF GENETIC MATERIAL, THIS WINE IS THE DIRECT DESCENDANT OF ANCESTOR RUNRIG

”

This single vineyard, located next to our winery block on Roennfeldt Road, was planted in 1994 with cuttings taken from our RunRig grower vineyards – some of the oldest genetic vine material in Australia.

Shiraz is crushed straight on top of Viognier, which has been lightly pressed for RunRig, and the blend of fruit is then co-fermented. Maturation over 20 months is in barrels that have previously been used for RunRig.

VINTAGE

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed

TASTING

Wonderfully lifted aromatics, perfumed fresh black and blue fruits with an underlying layer of star anise, clove and spice. Dense, dark cherry and blueberry fruit interwoven with subtle nuances of allspice and cinnamon. Full-bodied with great concentration, yet retaining firm yet supple tannin. This suave wine has impeccable balance. Descendant will beguile you with its immediate charm, enjoyed upon release with just a few hours breathing. However, we recommend locking your other bottles away for 5+ years to enjoy its further potential, or better still cellaring for the next 15 years. Serve at 16C with Beijing Duck, Moussaka, or exotic game meats like Chinese Roast Goose.

VARIETY:	93% Shiraz, 7% Viognier Co-fermented
VINEYARD:	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards
SUB-REGION:	Marananga
HARVEST:	15 th March 2019
MATURATION:	20 months in second fill French oak barriques, previously used for RunRig
ANALYSIS:	Alc/Vol 15% pH 3.64 Acidity 5.68 g/L
COLOUR:	Dark blood red/garnet
AROMA:	Lifted floral, and perfumed notes intermingle with aromas of blue and black fruits such as plum, black berry and mulberry.
PALATE:	Charming mouthfeel and harmonious balance strike you immediately. The flavours linger with soft yet firmer structure. Plush, voluptuous and alluring with pronounced length and cleansing acidity. Immediately enjoyable but better with cellaring.
CELLAR:	5-15 years and serve at 16C
