

# DESCENDANT 2020



# TORBRECK

BAROSSA VALLEY



“

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

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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

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest- a dry winter and spring were followed by very hot and dry December and January.

Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

## TASTING

Wonderfully lifted aromatics, perfumed fresh black and red fruits complemented by spice and florals wafting from the glass. Blackcurrants, mulberry, cassis, and satsuma plum intertwine with pot-pourri, dried apricots, cloves and star anise. The palate shows the integration of dark Barossa fruits and second use RunRig French oak barriques balanced by trademark viscosity. A firm mouthfeel of fine grained tannins balanced by dense yet creamy like texture extolling the vineyard pedigree. Pair with forest game, mushrooms or truffles. Serve at 16C. Ready from 2024- 2040. Store in a cool cellar or wine fridge.

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<b>VARIETY:</b>	91% Shiraz, 9% Viognier Co-fermented
<b>VINEYARD:</b>	Descendant vineyard, planted in 1994 with cuttings from the RunRig vineyards
<b>SUB-REGION:</b>	Marananga
<b>HARVEST:</b>	13 <sup>th</sup> March 2020
<b>MATURATION:</b>	20 months in second fill French oak barriques, previously used for RunRig
<b>ANALYSIS:</b>	Alc/Vol 15% pH 3.61 Acidity 6.34 g/L
<b>COLOUR:</b>	Dark blood red/garnet
<b>AROMA:</b>	Lifted floral, and perfumed notes intermingle with aromas of red and black fruits such as plum, blackberry and mulberry.
<b>PALATE:</b>	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.
<b>CELLAR:</b>	5-15 years and serve at 16C

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