

# THE STEADING BLANC 2022



T O R B R E C K

BAROSSA VALLEY



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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.

## VINTAGE

The 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hail storm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

## TASTING

Fragrant aromas of white flowers, summer stone fruits, kaffir lime, passionfruit skin and guava, balanced with underlying hints of bee's wax and spices such as lemongrass and ginger root. Medium bodied with mid palate texture to the opulent fruit, and a lively line of acid along a long, spicy and mineral strewn finish. The Steading - Blanc is an exotic wine that is perfectly matched with anything from the sea. Enjoy in the first 5 years. Serve at 12C

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| <b>VARIETY:</b>    | 62% Roussanne<br>28% Marsanne<br>10% Viognier  |
| <b>VINEYARD:</b>   | Descendant Vineyard, planted in 1994   |
| <b>SUB-REGION:</b> | Marananga, Lyndoch   |
| <b>HARVEST:</b>    | 3rd March – 18 <sup>th</sup> March 2022  |
| <b>MATURATION:</b> | Roussanne racked to tank<br>Marsanne and Viognier underwent a slow, indigenous fermentation and rested on fine lees for 8 months in a combination of seasoned and new French oak barriques |
| <b>ANALYSIS:</b>   | Alc/Vol 13.5%<br>pH 3.24<br>Acidity 5.54g/L  |
| <b>COLOUR:</b>     | Light Straw  |
| <b>AROMA:</b>      | Fragrant white flowers and stone fruits, ginger and spice with citrus undertones.  |
| <b>PALATE:</b>     | Medium bodied, gentle texture on the mid palate, fine driving mineral like acidity.  |
| <b>CELLAR:</b>     | From release to 5 years  |

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