



T O R B R E C K

BAROSSA VALLEY

2007 Viognier

I have always been intrigued by the wonderfully fragrant wines of Condrieu. This historic appellation may be no larger than a postage stamp, but various cuvée's from André Perret, Georges Vernay & Marcel Guigal are some of the greatest white wines I have tasted.

Ever since planting Viognier in the Descendant vineyard I have wanted to make a wine with similar distinction and purity.

With a vibrant lemon hue and beautiful freshness the exotic aromatics of orange blossom, white peaches, jasmine flowers and smoke are tell tale signs of what lies beneath.

Full bodied with a silken texture and formidable length, the rich, opulent palate offers white truffles, ripe peaches, currants and fresh cream;

All of which are neatly bound by the wines underlying minerality and mouth watering acidity.

“Only in exceptional vintages will we have the opportunity to produce a Viognier that's displays distinctive varietal characteristics from the Descendant Vineyard.

This wine was naturally fermented and aged for 9 months in 100% new French oak barriques.”

David Powell

VARIETAL: 100% Viognier

VINEYARD: 5 Rows planted in the Descendant Vineyard - 1994

SUB REGION: Marananga - (Roennfeldt Road)

pH: 3.52

ACIDITY: 6.19g/L

ALCOHOL: 14.8% Alc/Vol

FERMENTATION:

This small batch was vinified with the same minimalistic approach that we have used for the 'RunRig' Viognier over the last 10 years. After hand picking at sunrise the fruit was basket-pressed at our adjacent 120 year old milk shed-turned-winery. This enabled the juice to stay very cool and be gravity fed directly to three new French barriques. The juice underwent a slow natural fermentation on its lees and was only racked once prior to bottling the following January.