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T O R B R E C K

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BAROSSA VALLEY

## 2009 The Loon

*Due to our success in co-fermenting shiraz and viognier, we thought it would be interesting (and fun) to co-ferment the skins from roussanne with shiraz. We selected a shiraz vineyard on our Renshaw property in Marananga that has proven a perfect match for the roussanne skins. Once the juice was gently whole bunch pressed from the roussanne grapes, the skins were de-stemmed and added to the fermenting shiraz.*

*The resulting wine is as unique as it is intense; beautifully lifted and balanced and surprisingly distinctive. The bouquet is pure and fresh offering hints of tropical fruits, bright red fruits, graphite and mineral. The palate provides a silky, elegant and fine tannin structure showing blackberries and plums, hints of dark chocolate and purity of fruit.*

*The 2009 vintage will be considered one of the great vintages of the decade therefore it is the perfect vintage from which to release this inaugural wine.*

*“A young Scottish lad is often referred to as a Loon which is an appropriate name for this young, boisterous shiraz roussanne.” Dave Powell*

VARIETAL: 90% Shiraz, 10% Roussanne

REGIONS: Marananga

HARVEST: 1<sup>st</sup> April 2009

pH: 3.54

ACID: 5.94

ALCOHOL: 14.8%

VINIFICATION: The wine is aged in a single 4500L oak vat (foudré) to preserve the aromatics and to maintain freshness and vibrancy. Following 15 months maturation, the wine was assembled and bottled in September 2010 without the use of fining or filtration.