



T O R B R E C K

BAROSSA VALLEY

2010 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.

“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: 17th March 2010

pH: 3.80

ACID: 5.79

ALCOHOL: 15.6%

VINIFICATION: The wine is aged in two 45kL oak vats (foudré) to preserve the aromatics and to maintain freshness and vibrancy. Following 15 months maturation, the wine was assembled and bottled on the 27th of September 2011 without the use of fining or filtration.