



T O R B R E C K

BAROSSA VALLEY

2012 Woodcutter's Roussanne Viognier Marsanne

Following the success of our estate grown Roussanne Viognier Marsanne, and in keeping with our Rhone influenced wine styles, the newly released Woodcutter's RVM is the perfect summer tonic and an ideal quencher after a long day in the vineyard.

Wonderfully lifted, floral and fragrant, the blend is alluring and complex and shows that these non-traditional varieties to the Barossa have adapted to their new home as well as their red counterparts have done over the last century or so.

Although beautifully enjoyable in its youth with sashimi and fresh shellfish this wine will continue to increase in complexity with time and should provide compelling drinking over the coming years.

This is the kind of wine that I like to drink after a hard day's work in the vineyard. Slàinte mhath.

VARIETAL: 60% Roussanne 29% Viognier 11% Marsanne
SUB-DISTRICTS: Marananga, Dorian, Kalimna
pH: 3.38
ACID: 5.76g/L
ALCOHOL: 13.5% Alc/Vol
HARVEST: 2nd March – 27th March 2012
ÉLEVAGE:

All varieties were handpicked and gently pressed to individual vats where they are naturally settled. After 24 hours the Roussanne was racked to tank, whilst the Marsanne & Viognier were transferred to seasoned French barriques. Each parcel endured a slow, cool fermentation and rested on fine lees for 7 months prior to 'assemblage'. The wine was bottled on the 6th of February 2013.