



T O R B R E C K

BAROSSA VALLEY

2004 The Steading

Since Torbreck's first release The Steading has been a favourite wine because of the old magnificent vines that produce its core.

The melding of the three traditional Barossa varieties creates a tremendously complex and rewarding wine. The Grenache and Mataro are from old bush vines that are pruned in the traditional 'goblet' style to a limited number of buds, reducing yields and promoting flavour and colour concentration. Only the free run component of the Shiraz is used in the blend to allow the Grenache identity to shine through.

'On a highland farm the collection of barns, stables and outbuildings is known as a steading. The varieties Grenache, Mataro and Shiraz all stand in their own right. However, in blending, their strengths create a complex wine of solid earthy structure.'

2004 THE STEADING

VARIETALS: 60% Grenache, 20% Shiraz & 20% Mataro

REGIONS: Gomersal, Seppeltsfield, Marananga, Moppa, Koonunga Hill & Ebenezer

(40 – 150 year old vines)

HARVEST: Late April/Early May 2004

pH: 3.72

ACID: 5.78/L

ALCOHOL: 14.9% Alc/Vol

VINIFICATION: Single vineyard components are fermented and were then matured in seasoned French and American oak barrels for 24 months.

These parcels are later blended prior to bottling.