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T O R B R E C K

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BAROSSA VALLEY

## 2011 The Steading

*The 2011 Steading is composed from the traditional Barossa cultivars of Grenache, Shiraz & Mataro. It has long been a favorite wine within the Torbreck stable because of the old, gnarled 'bush vines' that produce its core.*

*Deep ruby with flickers of violet, its delicate aromas of truffle, five spice and spring flowers are supported by a rich core of licorice, saddle leather and Provencal herbs. Very 'Burgundian' in style, the palate is elegant and pure with subtle notes of crushed cherries, earth and cedar all neatly wound by a taut spine of acidity and ripe supple tannins.*

*The 2011 Steading will continue to unfold with time in the cellar & shall provide those with the patience great enjoyment for many years to come.*

*'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.'*

VARIETALS: Grenache (56%), Shiraz (23%) & Mataro (21%)  
REGIONS: Marananga, Greenock, Moppa, Seppeltsfield, Gomersal & Ebenezer  
HARVEST: April 2011  
pH: 3.70  
ACID: 5.60  
ALCOHOL: 15.29%  
VINIFICATION:

Each of the individual blocks (many were picked in different stages to ensure perfectly ripened fruit) were de-stemmed separately into both wooden & concrete open top fermenters where the juice was gently pumped over the skins twice a day for 6-7 days. After basket pressing the wine was racked from tank into older French Hogsheads where natural malo-lactic conversion occurred. Following 24 months maturation the wine was assembled and bottled in June 2013 without the use of fining or filtration.