



T O R B R E C K

BAROSSA VALLEY

2014 The Steading

'On a highland farm in Scotland the collection of barns, stables and outbuildings is known as a Steading. Here in the Barossa Valley 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.'

The 2014 Steading has a vibrant, purity of fruit, mid palate concentration and tannin profile making it an exemplary wine. Barossa cultivars of old vine Grenache, Shiraz & Mataro.

Vibrant aromas of cherry fruit, star anise hints of violet and nutmeg all unfold to reveal an impressive array of underlying fruit flavours.

A polished, succulent dark fruits layer of plum, black olive, earth, licorice and Asian spice. These complex yet elegant flavours are all neatly interwoven with a perfect balance of acidity and supple, silky tannins.

The 2014 Steading will continue to develop with time in the cellar & shall provide those with patience, great enjoyment for many years to come.

VARIETALS: Grenache (77%), Mataro (15%) & Shiraz (8%)

REGIONS: Gomersal, Lyndoch, Greenock, Marananga, Moppa, Seppeltsfield & Ebenezer

HARVEST: 7th March – 22nd April 2014

pH: 3.56

ACID: 5.92

ALCOHOL: 15%

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 20 months maturation on fine yeast lees the wine was assembled and bottled in January 2016 without the use of fining or filtration.