

# THE FACTOR 2014



T O R B R E C K

BAROSSA VALLEY



“

THE FACTOR PAYS HOMAGE TO THE BAROSSA'S UNIQUE POINT OF DIFFERENCE – GREAT OLD SHIRAZ VINEYARDS AND THE GROWERS WHO PAINSTAKINGLY TEND AND NURTURE THEM EACH YEAR

”

The manager on a highland estate is referred to as The Factor. Many of these vineyards were planted in the 19th century and because of South Australia's far-sighted quarantine policy, were not affected by the phylloxera outbreak that ravaged the vineyards of the world in the 1880s. They survive on their own roots more than a century later as clonal time capsules. The reputation of the Barossa as the pre-eminent red wine growing region of Australia rests firmly on wines such as this.

## VINTAGE

Growers were challenged by spring frosts in 2013 and a hot dry summer in 2014, followed by rain in early February which delayed the harvest. The resulting cooler period in mid-February benefitted the vintage with a longer ripening season, producing relatively low yielding fruit of good concentration and depth.

## TASTING

2015 The Factor is predominantly from the Gomersal and Marananga sub-regions of the Barossa, providing dense texture and richness to the palate with subtle notes of olive tapenade, saddle leather and minerals. Ripe aromas of plum and wild blackberries, olive, pepper and spice are all supported by a dark core of espresso roast, ripe blackberries and saltbush. Brooding and densely packed, this lavish wine has ample generosity to cellar for many years, where it will slowly unravel its beguiling riches.

---

|                     |                                                                                        |
|---------------------|----------------------------------------------------------------------------------------|
| <b>VARIETY:</b>     | 100% Shiraz                                                                            |
| <b>VINEYARDS:</b>   | 4 vineyards, assemblage                                                                |
| <b>SUB-REGIONS:</b> | Gomersal, Krondorf, Marananga, Ebenezer                                                |
| <b>HARVEST:</b>     | 4 March to 25 April 2014                                                               |
| <b>MATURATION:</b>  | 24 months in a combination of new (40%), second fill and seasoned French oak barriques |
| <b>ANALYSIS:</b>    | AlcVol 15%<br>pH 3.69<br>Acidity 7.14g/L                                               |
| <b>COLOUR:</b>      | Deep Garnet, hues of purple                                                            |
| <b>AROMA:</b>       | Plum and wild blackberries, olive, satsuma and mocha                                   |
| <b>PALATE:</b>      | Fruity tannins, firm, full bodied, round and plush                                     |
| <b>CELLAR:</b>      | 12 to 15 years                                                                         |

---