# CUVÉE JUVENILES 2015



# TORBRECK

#### BAROSSA VALLEY





THE WINES HALLMARK IS ITS
FRESHNESS DUE TO NO OAK AGEING
AND AS THE NAME DESCRIBES IT IS A
WINE BEST DRUNK IN ITS YOUTH,
POURED BY THE GLASS AT YOUR
FAVOURITE RESTAURANT

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Cuvée Juveniles was created as a 'Cote Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache, Mataro (Mourvedre) and Shiraz from mostly old, unirrigated vineyards. These varieties are the cornerstone of the Barossa Valley and are intrinsic in the wines that are so easily appreciated around the world and often referred to as GSM blends by sommeliers and consumers alike.

## VARIETY: 51% Grenache

33% Mataro 16% Shiraz

VINEYARDS: Multiple vineyards ranging from

40 to 150 year old vines

SUB-REGIONS: Gomersal, Seppeltsfield, Marananga,

Moppa, Greenock, Ebenezer 5 March to 16 April 2015

MATURATION: No oak ageing

HARVEST:

COLOUR:

Assembled in tank and allowed to complete a natural malolactic fermentation before bottling

ANALYSIS: Alc/Vol 15%

pH 3.36 Acidity 5.54g/L

Crimson and red hue

AROMA: Violets and spice, redcurrant,

clove and perfumed cherries

PALATE: Silky, long acidity and medium bodied CELLAR: Drink now or cellar for up to 8 years

### VINTAGE

Above average rains in 2014 filled the soil profile. This was followed by a helpful deluge for dry grown vineyards in January 2015. Generally dry for the reminder of vintage, warm days and cool nights created the perfect ripening conditions.

#### **TASTING**

Bold and seductive, this youthful, unoaked blend encapsulates all that is great in a pure, unseasoned wine. A lively, vibrant aroma of blackberry, violet and spice. A full, rich mid palate with a vivacity and energy that this blend always generates. Ripe, savoury flavours of dark berry fruit and cassis, spiced cherries, minerals and succulent blueberry fruit all balanced with fresh acidity and a fine gentle tannin structure. Dense and vibrant, this wine is drinking superbly but, as with its predecessors, it will greatly reward those who choose to give it a few years in the cellar.